



OBSESSION WINES

Title Easy Andouille Sausage Gumbo

Prepping time 15 min

Cooking time 45 min

Serves 4 people

Ingredients

• 1/2 lb Andouille sausage, sliced

• 1/4 cup vegetable oil

• 1/4 cup all-purpose flour

• 1/2 cup onion, chopped

• 1/2 cup bell pepper, chopped

• 1/2 cup celery, chopped

• 2 cloves garlic, minced

• 4 cups chicken broth

• 1 tsp Cajun seasoning

• 1/2 tsp black pepper

• 1/2 tsp salt

• 1/2 tsp gumbo filé powder (optional)



Directions



- Sauté the veggies: In a large pot, heat oil over medium heat. Add onion, bell pepper, celery, and garlic. Cook until soft.
- Add broth: Pour in chicken broth, stir, and bring to a simmer.
- Make the roux: In a separate pan, stir flour and remaining oil over medium heat until deep brown (10-15 mins). Whisk into the broth.
- Add sausage: Stir in sliced Andouille. Let it brown slightly.
- Season & simmer: Add Cajun seasoning, salt, pepper, and gumbo filé (if using).
Simmer 30 minutes. Add hot sauce to taste.

Pair with Obsession Symphony