

Chicken Gumbo

Ingredients:

4 Qt. (Serves 4)

2 1/2 lbs.

1/4 cup

1/2 tsp.

1/4 tsp.

2 tbsp.

1/4 cup

1 tbsp.

1 1/2 tbsp.

1 1/4 cups

3 cups

1 tsp.

1 cup

3/4 cup

6 / 8 Qt. (Serves 8)

3 1/2 lbs.

1/4 cup

1/2 tsp.

1/4 tsp.

4 tbsp.

1/2 cup

2 tbsp.

3 tbsp.

2 1/2 cups

5 cups

2 tsp.

2 cups

1 1/2 cups

Ingredients

Chicken

Flour

Salt

Pepper

Vegetable Oil

Onion, chopped

Parsley, chopped

Pimiento, chopped

Tomatoes

Water

Salt

Okra

Rice, cooked

Chicken Gumbo

WearEver

Directions:

1. Cut chicken into pieces for serving and dredge in flour, salt and pepper.
2. Brown well in cooker with onion in hot vegetable oil.
3. Add parsley, pimiento, tomatoes, water and salt.
4. Cover and cook for 25 minutes after control jiggles. Cool cooker normally for 5 minutes and then place under faucet.
5. Add okra and cooked rice and simmer for 5 minutes.