

Authentic Cajun Shrimp & Sausage Gumbo: The Ultimate Comfort Food

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12 min

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INGREDIENTS

Swaps and Notes:

Protein: If you can't find Andouille, use another high-quality smoked sausage like Kielbasa, but be sure to add a pinch more Cajun seasoning for that smoky heat. You can also swap the shrimp for cooked, shredded chicken for a change of pace.

Heat Level: Adjust the Cajun seasoning amount or add a dash of hot sauce to the pot if you want more fire.

Vegetables: While not traditional in all gumbos, you can add 1 cup of sliced okra with the broth for a thicker texture and classic Southern flavor. For another great sausage and veggie dish, try this [Tomato Skillet with Okra and Sausage](#).

Roux: The 1:1 ratio of oil to flour is crucial. Don't substitute butter-it burns too quickly.

DIRECTIONS

1. Follow these simple steps for a perfect, rich gumbo every time.
2. **Make the : Roux:** In a large pot or Dutch oven, heat the vegetable oil over medium heat. Gradually whisk in the flour. Cook, stirring constantly, until the mixture transforms into a deep, rich brown color, similar to milk chocolate or a penny. This will take about 10-12 minutes. Do not stop stirring, as the roux can burn quickly!
3. **SautØ the Trinity:** Add the chopped onion, bell pepper, celery, and minced garlic to the roux. Cook, stirring occasionally, until the vegetables are softened and the onion is translucent, about 5 minutes.
4. **Brown the : Sausage:** Stir in the sliced Andouille sausage and cook for another 7 minutes until the sausage is browned and has released its fat and flavor into the roux mixture.
5. **Simmer the : Broth:** Add the can of diced tomatoes (undrained) and the chicken broth. Stir in the Cajun seasoning, thyme, bay leaves, salt, and pepper. Bring the mixture to a simmer, then reduce the heat to low, cover partially, and cook for 25 minutes. This allows the flavors to meld beautifully.
6. **Add the : Shrimp:** Increase the heat back up to a gentle simmer. Add the peeled and deveined shrimp to the pot. Cook for about 7 minutes, or until the shrimp are pink, opaque, and cooked through. Avoid overcooking them!
7. **Finish and : Serve:** Stir in the chopped fresh parsley. Remove and discard the bay leaves. Taste the gumbo and adjust the salt and pepper as needed. Cook for 3 more

minutes and then serve immediately, piping hot, over mounds of fluffy white rice.

SWAPS & NOTES

To Taste Salt and black pepper 2 Tbsp Fresh parsley Chopped, for garnish. - Cooked white rice For serving.

Export to Sheets Swaps and Notes Protein: If you can't find Andouille, use another high-quality smoked sausage like Kielbasa, but be sure to add a pinch more Cajun seasoning for that smoky heat.

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Heat Level: Adjust the Cajun seasoning amount or add a dash of hot sauce to the pot if you want more fire.

TIPS FOR SUCCESS

Roux Patience is Key: The darker the roux, the deeper the flavor, but be careful not to burn it!

If you see any black flecks, you've burnt it and need to start over.

A peanut-butter color is too light; aim for milk or dark chocolate.

Don't Overcook the Shrimp: Shrimp cook fast.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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