

## Chicken Sauce Piquante (The Cajun Ninja)

<https://www.youtube.com/watch?v=vu2D75HIJF0&feature=youtu.be>

4-5 lbs of Thighs, Legs & Wings  
Garlic Salt & Pepper (to season chicken)  
1 Yellow Onion  
1 Green Bell Pepper  
2 Sticks of Celery  
4 Cloves of Garlic  
1 Stick of Butter  
2/3 Cup Vegetable Oil  
1 Cup All Purpose Flour  
1 (6 oz) Can of Tomato Paste  
1 (14.5 oz) Can Fire Roasted Diced Tomatoes  
1 (10 oz) Can of Rotel (or Mild Rotel for Less Spice)  
1 (32oz) Container Chicken Stock  
2 (15 oz) Cans of Tomato Sauce  
2 Cups of Water  
2 Tablespoons of Sugar  
1 Tablespoon of Parsley Flakes  
1 Tablespoon of Cajun or Creole Seasoning  
2 tablespoons Worshtershire (Andre adds)  
3-4 bayleaf (Andre adds)  
3 tablespoons cornstarch (Andre adds)  
1 can beer (Andre uses to deglaze)  
Rice to serve with  
(takes 3 hours at the speed of Andre)

Start out by heating a large pot over Medium/Low heat and a large pan over Medium heat.

Chop the onion, bell pepper, celery, and garlic. Set aside in the fridge.

If you have fresh parsley, chop that and set aside as well.

Prep the chicken by seasoning with generous portions of garlic salt and black pepper.

Next dust/sift the chicken with a coat of flour. Shake off excess flour.

In your large pan, add the stick of butter.

Once the butter is completely melted, drop in the chicken one at a time.

Sear the chicken 6-8 minutes on each side.

Remove the chicken as you see both sides brown up nicely.

While the chicken is searing, you want to get started on the roux.

To your large pot, add the 2/3 cup of oil, and 1 cup all purpose flour.

Begin stirring immediately.

Consistently stir off and on until you reach a brown caramel-like color.

During this process, make sure you keep an eye on the chicken.

Try to mange time between pot and pan evenly, to prevent anything from burning.

When all pieces of chicken have browned up evenly, move the chicken to a bowl, and add the chopped vegetables into the large pan that you browned the chicken in.

Stir the vegetables around the pan so that you get up any remaining drippings that were leftover from the chicken. (Andre likes to add some beer to deglaze)

Meanwhile, continue to take time to stir the roux.

After about 10 minuets of sautéing the vegetables, add the tomato paste.

Sauté for another 10 minutes.

Next add the rotel and cook for another 5 minutes.

Add the fire roasted diced tomatoes and cook for a few more minutes.

If the roux still hasn't reached a caramel color, cover the pan of vegetables, lower to a simmering heat, and just come back to it every so often as you continue to cook the roux.

Once the roux reaches a caramel color, slowly add in a small amount of the chicken stock to the roux.

The roux will tend to break up at the beginning but add more and stir until you reach a creamy mixture.

Add the rest of the chicken stock to the tomato mixture.

Pour the tomato mixture in with the roux, and blend evenly.

Pour the two cups of water into the pot that you cooked the vegetables and chicken in, swirl around, then add to pot.

Add the tomato sauce, Bayleaf, Worcestershire, sugar, cajun seasoning, and chopped parsley to the pot.

Mix well

Add the chicken to the pot, and push each piece down into the sauce. Pour in any remaining juices from the bowl the chicken was in.

Raise the heat so that you bring the pot to a slight boil, cover, and let simmer for 2 hours.

Come back and stir the bottom every 15 minutes. Thicken with corn starch towards the end of cooking.

Cook some rice, and enjoy!