



Sauce Piquant

From the kitchen of Sis Andrea Collins-Twin Falls, Idaho

ingredients:

2-3 large chicken breasts (boiled and shredded) 1 pkg. polish sausage (sliced thin and browned) 1 c. chopped green bell pepper
1 c. chopped onion
1 15 oz. can tomato sauce
1 15 oz. can diced tomatoes
6 T. flour
6. T. oil (plus additional oil for sauteing vegetables) 2 T. mustard
6 c. chicken broth (I use broth from the boiled chicken) 1 ½ - 2 T. Creole Seasoning (like Tony Chachares)

directions:

In large pot (at least 5 Qts.), sauté peppers and onions until onions are translucent and just starting to brown. Remove from pot.

Put the 6T oil and 6T flour into pan and cook on low to medium heat until you have a dark brown roux (stir constantly so it doesn't bum). Pour in chicken broth slowly, stirring constantly. This will thicken as it comes to a boil. Add mustard and tomatoes. Add sauteed vegetables, chicken and sausage to pan. Stir and let simmer. Add Creole seasoning to taste.

Serve over rice.