

# Voodoo Bayou Seafood Gumbo

1 cup cooking oil	2 tbs worcestershire sauce
1 cup plain flour	1 tbs tabasco sauce
3 cups onion (diced)	2 cups crushed, canned tomatoes
2 cups celery (diced)	1/4 cup green onion (sliced thin)
1 cup green pepper (diced)	1/4 cup parsley (chopped)
3 cloves of garlic (minced)	10 cups seafood stock
3 bay leaves	1 8 oz bottle clam juice
1 tsp black pepper	1 lb shrimp (cleaned & deveined)
1 tsp cayenne pepper	1 lb crab meat
1 tsp dried thyme	1 pint small oysters
1 tbs dried garlic chips (opt.)	(opt.) 2 cups sliced okra
1 lb (2 cups) smoked sausage	(opt.) 2 crabs (broken up)

In a 7 qt., cast iron Dutch Oven, or similar kettle, heat oil on MED/HI, when hot, add flour and stir continuously until the roux reaches a dark brown color. Add diced onions and cook until onion is transparent, then add celery, green pepper, and garlic, and cook another 10 mins. Add bay leaves, black pepper, cayenne pepper, dried thyme, worcestershire sauce, tabasco sauce, and garlic chips. Stir constantly, cook 5 mins. Whisk in 2 cups of the hot stock, cook for another 5 mins.

Add the smoked sausage and crab pieces, cook 10 mins. Now add remaining stock, clam juice, tomatoes, 1/2 the green onion, and 1/2 the parsley, then bring to a boil for 5 mins. (Opt. Add 2 cups of fresh, or frozen, sliced Okra, fry it in 1/4 cup of oil for 25 mins before adding it) Bring back down to MED/LO and cook 1 hour, stirring occasionally. Finish up by adding, shrimp, oysters, and crab, careful not to break up crab pieces by over-stirring. Just let it simmer another half hour on MED/LO. Serve over rice, topped with parsley and chopped green onions.

Some Cajun cooks will never use Andouille, or smoked sausage, with a seafood gumbo, I love the smoked meat flavor, so I use it. Again, okra is optional, but most Cajuns will insist on using it, but will not use okra and Filé in the same gumbo. Filé is best used after cooking the gumbo, by offering it at the table. Tomatoes... the same thing goes, most Cajuns won't use it with seafood gumbo. This is YOUR gumbo, use in it whatever you want.

\*Cooked crabs are cleaned by removing the top shell and gills. The claws are broken off and the body, broken in half, are placed in the pot.

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