



PAIRS  
WELL WITH:  
ZINFANDEL

## SEAFOOD GUMBO

Servings: 5 to 6

Instructions:

Brown in a Dutch oven over medium heat:

**8 ounces andouille sausage or tasso ham, cut into ½ inch thick slices or chunks**

Transfer to a paper towel to drain. Drain the rendered fat from the pot and add:

**4 tablespoons (½ stick butter)**

**¼ cup vegetable oil**

Once the butter has melted, whisk in a little at a time:

**½ cup all-purpose flour**

Cook, stirring constantly with a wooden spoon or whisk until the roux turns dark mahogany brown, about 20 minutes. Add and cook, stirring, until softened, about 10 minutes:

**2 onions, chopped**

**3 celery ribs, chopped**

**1 large green bell pepper, chopped**

Add and cook, stirring, for another 3 minutes:

**4 to 6 garlic cloves, minced**

**1 to 2 jalapeno or serrano peppers, seeded and minced**

**1 bay leaf**

**1 teaspoon salt**

**1 teaspoon black pepper**

**1 teaspoon dried thyme**

**1 teaspoon dried oregano**

**½ teaspoon cayenne pepper**

Add:

**5 cups shrimp or shellfish stock, or chicken stock**

Bring to a boil, add the reserved browned sausage, and simmer for 20 minutes. Add:

**8 ounces peeled shrimp**

**8 ounces lump crabmeat, picked over for shells and cartilage**

**1½ cups sliced okra**



— EST. 1980 —

## SEAFOOD GUMBO

Continued from page 1

Return to a boil, then reduce the heat and simmer for another 10 minutes.

Add:

**16 medium to large live oysters, shucked, 349,  
with juices strained and added, or about 1 pint of  
pasteurized oysters, with their liquid**

Heat just until the oysters are plump.

Season with:

**Salt and black pepper to taste**

Serve over:

**Cooked jasmine rice**

Sprinkle with:

**Chopped parsley**

**Chopped green onion**

