

Name: Seafood Gumbo

Yield: Serves 8-10	Author: Bryant Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Crab meat	1 lb		Rinse in strainer
Shrimp	1 lb +		
Scallops	1 lb		Rinse in strainer
Oysters	1/2 lb		
Squid	1/2 lb		
Bay leaves - 2			
Celery	1 cup		chopped
Green bell pepper, medium			chopped
Green onions – 2 bunches			chopped
Onion, Vidalia medium			chopped
Garlic cloves - 8			Sliced or chopped
Parsley	1/4 cup		
Thyme, fresh	1 tbsp		
Chicken bouillon	1 cube		
Gumbo file	2 tbsp		
Tony Chachere Seasoning	1 tbsp		
Salt and black pepper to taste			
Rice			10 servings (long grain)
Preparation			
<ol style="list-style-type: none"> 1. Chop the celery, green bell pepper (remove seeds), green onions and Vidalia onion before starting the roux. 2. Cut scallops in quarters. Cut oysters in half. Cut squid to your size. 3. Season seafood lightly beforehand with Tony Chachere seasoning before adding to boiling water. 			
Cooking Directions			
<ol style="list-style-type: none"> 1. Fill gumbo pot (about 8 - 12 qt) 1/3 to 1/2 full of water. Add the bouillon cube to the water and bring to boil. Reduce heat for the addition of the roux. 2. Make a roux (see recipe for roux) while water is boiling. The roux is the key to good gumbo. 3. When the roux is almost done, add garlic cloves, chopped onion, bell pepper and celery to roux and continue to stir without burning the roux. 4. Reduce the heat on the water and add the roux slowly to the water. Use a whisk to stir the roux into the water. Simmer for about an hour. Stir frequently. 5. Add file, green onions, thyme, bay leaves and parsley to gumbo and simmer for a half hour. If the gumbo appears to thicken, add water. 6. Add all seafood to the gumbo and simmer for another half hour. 7. Make a pot of rice before finishing the gumbo. 8. Let the gumbo sit for a while before serving. Serve over fresh cooked rice. More file may be added at the table to desired taste. 			