

seafood gumbo

INGREDIENTS

4 ounces butter	1 cups tomato juice
1 cup flour	1 quarts chicken stock
2 ea chopped medium onions	1 teaspoon dark chili powder
4 stalks chopped celery	1 teaspoon cayenne pepper
2 ea chopped green bell pepper	1 teaspoon dried rosemary
2 ea chopped red bell pepper	1 teaspoon dried thyme
2 tablespoons chopped garlic	1/4 lb crawfish tails
4 tablespoons chopped green onion	1/4 lb peeled shrimp
4 tablespoons chopped parsley	1 pint shucked oysters
1/2 pound Andouille sausage, sliced	salt and pepper to taste

INSTRUCTIONS

1. Over medium low heat melt butter and mix in flour. Stir frequently until the roux turns chocolate brown
2. Add Andouille sausage, onion, celery, bell peppers, garlic and cook until the vegetables are tender.
3. Add tomato juice, chicken stock and spices and bring to a simmer.
4. Add seafood and continue to simmer for five minutes
5. Serve over steamed rice and garnish with parsley and green onion

recipe courtesy of Hattie's Restaurant