

## ROUX

## Medium Pan

3/8 Cup	Bacon Drippings	Heat
1/2 Cup	All-Purpose Flour	add
		Dark Brown 15-20 Min
1/2 Lrg	Onion, Coarsely Chopped	Add
2 Tbl	Chopped Fresh Parsley	Add
1/2 Cup	Coarsely Chopped Celery	Add
1/2 Lrg	Green Bell Pepper, Coarsely Chopped	Add
2 Clv	Garlic, Minced	Add
1 Lb	Andouille Sausage, Sliced	Add
		Cook until tender
		Set aside

## GUMBO

6 Cup	Water	Boil In dutch Oven
3 Cub	Beef Bouillon	add, dissolve
	Roux with Vegetables/Sausage	add
1 can	Diced Tomatoes (14 oz)	add
1/2 can	Tomato Paste (6 oz)	add
1/4 Tea	Cajun Seasoning (Chachere's)	add
1/2 Tbl	White Sugar	add
1 Tbl	Tabasco	add
	Salt to taste	add
2 Ea	Bay Leaves	add
1/4 Tsp	Dried Thyme Leaves	add
		Cook 45 Min
1 Tsp	Gumbo File Powder	add
		Cook 15
1 Tbl	Bacon Drippings	in a sauce pan
1 Tbl	Distilled White Vinegar	add
1 Pkg	Frozen Cut Okra, (10oz) Thawed	add
	Cooked Okra	Add to pot
1 Tbl	Worcestershire Sauce	add
1 Lb	Uncooked Med Shrimp, Peeled/Deveined	add
1/2 Lb	Lump Crabmeat	add
		Cook 45 Min
1 Tsp	Gumbo File Powder	add before serving