



Spicy Shrimp Gumbo

Savannah · 30/09/2024



Prep Time

1 hr 3 mins

Difficult

Medium

Servings

9

Description

This recipe has been in my family for many years Delicious during cold winter nights

Ingredients

- - ½ cup vegetable oil - ½ cup all-purpose flour - 1 large onion
- chopped - ½ cup finely chopped celery - ½ cup sliced green onion - ½ cup chopped fresh parsley (Optional)
- 6 cloves garlic
- minced - 4 cups chicken broth - 1 teaspoon salt - ½ teaspoon ground red chile pepper - 2 pounds fresh medium shrimp
- peeled and deveined - 3 cups hot cooked rice - 9 sprigs fresh parsley (Optional)

Instructions

1. Combine vegetable oil and flour in a large stockpot over medium heat; cook
2. stirring often
3. until roux is dark brown
4. 10 to 15 minutes. Stir onion
5. celery
6. green onion
7. parsley
8. and garlic carefully into the hot roux; it may splatter. Cook and stir until onion mixture is tender
9. about 5 minutes. Pour in broth. Season with salt and red chile pepper. Simmer gumbo
10. covered
11. until flavors combine
12. about 15 minutes. Stir shrimp into the stockpot; cook until pink and opaque
13. 3 to 5 minutes. Place 1/3 cup rice into each serving bowl. Ladle shrimp gumbo on top. Garnish with fresh parsley. Cook's Notes: Substitute water for the chicken broth if desired. Substitute 2 tablespoons bottled garlic for the fresh garlic cloves if desired.