Seafood Gumbo Stock

Jacob · 30/09/2024



Prep Time

7 hrs 50 mins

Dificult

Medium

Servings

8

Description

This seafood stock recipe will give your seafood gumbo the richest flavor possible The addition of fish bones and skins or any leftover seafood will further improve the flavor

Ingredients

- - shells from 1 pound shrimp - 5 quarts water - 4 carrots
- sliced - 4 onions
- quartered - ½ bunch celery
- sliced - 2 bay leaves - 3 cloves garlic
- sliced - 2 sprigs fresh parsley - 5 whole cloves - 1 teaspoon ground black pepper - 1 tablespoon dried basil - 2 teaspoons dried thyme

Instructions

1. Bake shrimp shells at 375 degrees F (190 degrees C) until dried and starting to brown on edges. In an 8-quart pot
2. combine water
3. carrots
4. onions
5. celery
6. bay leaves
7. garlic
8. parsley
9. cloves
10. pepper
11. basil
12. thyme
13. and shrimp shells. Bring slowly to a boil. Reduce heat
14. and cook 5 to 7 hours. Replace water as needed
15. 2 or 3 times
16. by pouring more water down the inside of the pot. Remove stock from heat and strain. Press all liquid from shells and vegetables
17. then discard them. Return liquid to heat
18. and reduce to 2 to 3 quarts
19. or to taste.