



Husband's Grandmother's Shrimp Gumbo

Oscar · 28/09/2024



Prep Time

3 hrs

Difficulty

Medium

Servings

12

Description

My husband's grandmother taught me this recipe. She actually cooked for Cajun festivals. She used 40-gallon trash cans for her stock pots. People would line up for this authentic Cajun specialty. This recipe serves eight but multiplies well. Serve gumbo over cooked white rice.

Ingredients

- 1 pound smoked sausage links
- cut into 1/4-inch slices - 1/4 pound bacon
- chopped - 2 cups chopped okra - 1 (14.5 ounce) can diced tomatoes with green chile peppers - 1/2 cup unsalted butter - 1 cup all-purpose flour - 2 cups chopped onion - 1/2 cup chopped green onions - 1 cup finely chopped green bell pepper - 1 cup finely chopped celery - 2 tablespoons chopped fresh parsley - 2 tablespoons minced garlic - 2 cups water - salt to taste - ground black pepper to taste - 1/4 teaspoon cayenne pepper - 1 teaspoon dried thyme - 2 bay leaves - 6 cups water - 2 pounds uncooked medium shrimp
- peeled and deveined

Instructions

1. Brown the sausage in a skillet over medium heat
2. discard the fat in the skillet
3. and drain the sausage slices on paper towels to absorb any excess grease. Set the sausage aside. Cook and stir the chopped bacon in the skillet until crisp
4. 6 to 8 minutes
5. remove the bacon
6. and set aside. Stir the okra into the hot bacon drippings
7. and cook and stir until the okra is tender
8. about 5 minutes. Drain the okra in a colander
9. and discard bacon drippings. Place the okra and diced tomatoes in a saucepan over medium heat
10. and bring to a simmer. Reduce heat to medium-low
11. and simmer the okra mixture for about 10 minutes. In a large soup pot
12. melt the butter over medium heat
13. and cook and stir the onion
14. green onions
15. green pepper
16. celery
17. parsley
18. and garlic until the onion begins to turn brown
19. about 10 minutes. Remove the vegetables but leave the butter in the pot. Stir in the flour
20. reduce heat to low
21. and cook the roux
22. stirring constantly
23. until it turns the color of milk chocolate
24. 30 to 45 minutes. Do not let the roux burn. When the roux reaches its correct color
25. whisk in 2 cups of water. Raise the heat to medium; stir in salt
26. pepper
27. cayenne pepper
28. thyme
29. and bay leaves
30. bring the mixture to a boil
31. and stir in the sausage
32. bacon
33. okra-tomato mixture
34. and 6 more cups of water. Reduce heat to medium-low
35. and simmer the gumbo
36. stirring occasionally
37. until the soup has thickened and the flavors are blended
38. about 45 minutes. Stir in the shrimp
39. and simmer until they turn pink and opaque