

MORTON & BASSETT SPICES®

Shrimp Gumbo



- 1 cup flour
- 2/3 cups vegetable oil
- 2 bell peppers, chopped
- 1 onion, chopped
- 1 bunch celery, about 10-12 stalks, leaves included, chopped
- 2-3 stalks green onion
- 6-8 cups broth, or 1-2 bouillon cubes
- 1 teaspoon Morton & Bassett Chili Powder
- 1 teaspoon Morton & Bassett Thyme
- 1 teaspoon Morton & Bassett Garlic Powder
- 1/2 teaspoon Morton & Bassett Coarse Ground Black Pepper
- 1/2 teaspoon Morton & Bassett Adobo
- 1/2 teaspoon Morton & Bassett Gumbo Filé
- Salt, to taste
- 3 cups shrimp, cooked
- 1 pound andouille sausage, sliced into coins

In a large pot, add flour and oil to create a roux. Over medium-low heat, cook the roux for about 30-40 minutes, consistently stirring. You'll know it's ready when it's a deep brown caramel color. In a pan, brown the sausage slices on each side over medium heat. When the roux is a deep brown color, add chopped celery, onion, and bell peppers. Mix to ensure all the chopped vegetables are coated in the roux. Add sausage, shrimp and 6 cups of broth (or water). If using water, use two bouillon cubes for flavor. Add more broth or water if the gumbo is too thick. Add M&B Chili Powder, M&B Adobo, M&B Coarse Ground Black Pepper, M&B Garlic Powder, and M&B Thyme. Simmer on medium-low heat for 10-15 minutes. Serve over rice, potatoes, or alone. Garnish with sliced green onion and M&B Gumbo Filé.

Servings: 4 | Time: 2 hours



mortonbassett.com

