Gumbo (Trichie’s $100)

**Ingrediencies:**

1 lb Shrimp

1 pack Oysters

1 pack Crab Meat

1 Rotisserie Chicken (Albertson’s)

1 lb Andouille Sausage (Cajun Style) (thinly sliced)

1 medium Onion (diced)

1 Bell Pepper (Red/Orange/Yellow) (diced)

3 pods Garlic (diced)

2 sticks Celery (diced)

2 tblsp Dry Parsley (chopped)

2 tblsp Green Onions (chopped)

1 can crushed Tomatoes

3 32 oz Chicken Broth containers

1 bag frozen okra (Optional)

2 tblsp Lobster Bouillon

2 Bay leaves

2 tsp Filé

¼ tsp Thyme & Rosemary

4 tblsp Tony's Roux Mix

Salt/Pepper/Tony’s Chachere to taste

Cornstarch (if thickening)

**Directions:**

Place Andouille Sausage in a pot, brown in oil and put aside in

 strainer

Pour excess oil out of the same pot and sauté trinity

 (Onion, Bel Pepper, Garlic and Celery) cook till onion is clear

Smother Okra in a couple of cups of Chicken Broth

 cover and cook down until soft, about 20 minutes

 add to the pot

Add rest of the 32 oz Chicken Broth

Add the other container of Chicken Broth

Add Lobster Bouillon

Tony's Roux Mix

Add Bay Leaf, Thyme, & Rosemary

Half the Green Onions

Salt/Pepper/Filé/Tony Chachere

Bring to rolling boil

Turn heat down to Simmer

Add Shrimp, Crab Meat, Oysters with juice

Cover and cook for 45 minutes to one hour

Add more Chicken Broth to thin or Cornstarch to thicken

Add dry parsley and green onions before serving

Bon Appetit!