



### **Sammy's Seafood Gumbo**

(as originally served at Slider's Oyster Bar, Neptune Beach, Florida)

To make a brown Cajun Roux you'll need: 1 cup peanut oil and 1 cup flour. In a heavy bottomed 2 gallon pot: Heat oil until hot but not smoking, add flour, stirring constantly, being careful not to burn. Slowly brown until the color of chocolate. Immediately add (careful, don't get burned by bubbling Roux):

2 cups diced yellow onion  
2 cups diced celery  
1 cup diced green bell pepper  
1 pound diced smoked turkey Kielbasa

Reduce heat and continue cooking 5 minutes, stirring constantly. Then add:

1 gallon chicken stock made from 1 chicken (halved) & the meat from the chicken, chunked.

2 cups crushed tomatoes

1/2 cup soy sauce

3 Tbsp Big Dave's Creole Country

3 Tbsp Iguana Red Cayenne Pepper Sauce

Simmer for 2 hours.

#### **Skim grease from top and add:**

2 pounds peeled and deveined shrimp

1 pound crawfish meat

2 dozen Blue Crabs backed and cleaned, or a pint of picked crabmeat

1 pint shucked oysters

#### **Simmer for 20 - 25 minutes. Then add:**

2 bunches sliced scallions

Salt and Gumbo File to taste at the very end. Simmer for 5 more minutes. Serve over plain steamed rice. Put on an old Neville Brothers Album and crack open a couple of cold Dixie Beers.... Ohhhhhwheee!!!