Shrimp Gumbo

1 lb Shrimp

1 lb Andouille Sausage

Onion/Bell Pepper/Garlic

1 can crushed Tomatoes

1 large can Chicken Broth

Tomato/Chicken Bouillon

1 bag frozen Okra

3 tbl Liquid Roux

Sauté Onions & Bell Pepper.

Add bag of okra.

Season with 1 cube Chicken/Tomato Bouillon and Tony's Seasoning.

Cover and cook down about 30-45 mins until tender.

Keep checking it because it will burn.

Add can of Tomatoes and whole can of Chicken Broth.

Add Bay Leaf.

Add diced Sausage. I like to cut it really small.

Lastly add Shrimp and cook until done.