Gumbo

Sauté trinity and celery

Smother Okra and tomatoes (frozen together or separate) Cook it down until soft

Add chicken broth, lobster bouillon, and Tony's roux mix

Bay leaf, Tyne, Rosemary

Simmer for half hour.

Salt/Pepper/Filé/Tony Chachere’s to taste

Add shrimp, crab meet dark and white.

Add dry parsley and green onions

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

1 lb shrimp

1 lb andouille sausage

Onion/bell pepper

Bay leaf, Tyne, Rosemary

Sauté onions & bell pepper. Add bag of orka. 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 done until done.