

Shrimp and Andouille Sausage Gumbo

BON APPÉTIT NOVEMBER 1992

YieldServes 8

Ingredients

1/2 cup vegetable oil
1/2 cup all purpose flour
4 celery stalks, coarsely chopped
2 medium onions, coarsely chopped
3 sweet peppers, chopped
2 bay leaves
2 teaspoons salt
2 teaspoons dried oregano, crumbled
1/2 teaspoon cayenne pepper
2 teaspoons Creole seasoning
5 8-ounce bottles clam juice
4 cups seeded, peeled and diced fresh tomatoes or 1 28-ounce can plum tomatoes, drained, chopped
1 pound smoked andouille or kielbasa sausage, halved lengthwise, sliced 1/4 inch thick
1/2 pound okra, trimmed, cut crosswise into 1/4-inch-thick slices
2 pounds uncooked medium shrimp, peeled, deveined
Freshly cooked long-grain rice
2 tomatoes, seeded, diced

Preparation

Heat oil heavy large Dutch oven over high heat until almost smoking. Add flour and stir until dark red-brown, about 8 minutes. Immediately add celery, onions and bell peppers. Cook 5 minutes, stirring and scraping bottom of pan often. Mix in bay leaves, salt, oregano and cayenne. Add clam juice, canned tomatoes and sausage. Boil 15 minutes. Add okra, reduce heat and simmer until okra is tender, about 15 minutes. (Can be made 1 day ahead. Cover and chill. Bring to simmer before continuing.)

Add shrimp to gumbo and simmer until just cooked through, about 3 minutes. Mound rice in soup bowls. Ladle gumbo over. Sprinkle with tomatoes.