

BAILEY'S ANDOUILLE, LLC



Seafood Gumbo

This gumbo is a seafood lover's dream come true. Try substituting one pound of shrimp with crawfish tails. Feel free to share this recipe as is and intact.

Ingredients:

3 lbs.	Small or medium shrimp, peeled
1 lb.	Bailey's smoked sausage, sliced
¼ c.	Vegetable oil
3½ qts.	Hot water
1 box	Bailey's Cajun Creole Roux Mix
½-1lb.	Crab meat
2 doz.	Raw oysters (optional)

Directions:

In an 8-quart pot, fry shrimp and smoked sausage in oil for 15 minutes. Add hot water and bring to a boil. Mix roux packet with boiling water from pot until it is soft and smooth. Add roux to pot. Add crab meat, seasoning and spices packets. Cook uncovered over medium heat for 45 minutes. If desired, oysters should be added in the last 15 minutes of cooking. Skim excess oil. Serve over cooked rice. Yields: 8-10 servings.

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