

BAILEY'S ANDOUILLE, LLC



Shrimp & Okra Gumbo

Using Bailey's cooked okra cuts hours off the cooking time of this Cajun Creole classic gumbo. Feel free to share this recipe as is and intact.

Ingredients:

- 1 lb. Bailey's smoked sausage, sliced
- 1 box Bailey's Cajun Creole Roux Mix
- 1 qt. Chicken broth
- 12 c. Hot water, divided
- 2 lbs. Bailey's cooked okra
- 3 lbs. Small or medium shrimp, peeled



Directions:

In an 8-quart pot, brown smoked sausage. Sprinkle seasoning packet over sausage, then add chicken broth, 8 cups hot water and spice packet. Bring to a boil.

Whisk together roux packet with the remaining 4 cups of hot water. Add roux to pot, bring to a boil, reduce heat and simmer for 45 minutes, stirring occasionally. Add shrimp and simmer for 15 minutes or until shrimp are fully cooked. Serve over cooked rice. Yields: 8-10 servings.

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