

TIM FARMER'S COUNTRY KITCHEN

GUMBO

4 slices bacon

Smoked sausage

Fry bacon in pot until mostly cooked. Add in sausage and cook until browned. Remove and drain on paper towel. Pour off some grease, leaving some for vegetables to cook in.

2 celery stalks, chopped

2 small onions, chopped

1 1/2 red bell peppers, chopped

3 cloves of garlic, chopped or pressed

Okra

Cooked shredded chicken

1/2 cup chicken broth (+ more as needed)

1 quart tomatoes

Salt & Pepper

Basil

Cajun Seasoning

Red pepper flakes

Thyme

3 ounces Green Chiles

Sauté vegetables in grease until soft. Move to side of pan and add in garlic, cooking 2-3 minutes. Add in rest of ingredients and stir to combine. Taste and add seasonings as needed. Add meat back to pot. Simmer uncovered for 1 hour.

ROUX

1/3 cup oil

1/2 cup flour

5-6 cups chicken broth

Heat oil and stir in flour until smooth. Add in chicken broth until thickened. Add to Gumbo and stir until smooth. Add in shrimp and simmer until shrimp is cooked (8-10 minutes). Serve over rice.

