

## PRISCILLA'S GUMBO

1 bag frozen cut okra cooked all day in the crock pot with  
1 package dry onion soup mix  
chicken stock or shrimp stock or both. I used just water for years.  
1 T liquid Crab Boil. May use less because the Crab Boil is hot and spicy.  
Shrimp peeled and cut up, and or chicken cut up, and or andouillie sausage. Any  
sausage will do. You can add the chicken any time but add the shrimp an hour or  
two before you serve it.

That is my basic gumbo recipe.

You can add more or less of everything. You can do just chicken, or just shrimp,  
or just sausage.

I usually do 2 batches but you may want to try one batch first to see how you like  
it or experiment with it.

To get my shrimp stock, I peel the shrimp and the shrimp heads and boil them in  
water. I have added a leg or two of snow crab whole and then picked the meat  
out and cut it up and returned it to the pot.

I also use a broasted chicken from Sam's. I put this in the crock pot until the meat  
just falls off the bone. We usually eat the breast meat and cut up the rest for the  
gumbo. I then take the carcass of the chicken, bones skin, and all, and continue  
to cook this in the crock pot in water. I drain the water through a strainer and cool  
the stock. When it's cool, I skim off the fat and then use the rest in the gumbo. A  
can or more of canned chicken broth would do the same and much less work.  
It is better the second day