

Gumbo

Source: Leslie's friend Leigh in Tallahassee

Ingredients

- 2 Butter
- 2 cups Flour
- 2 Chickens, Boiled Or Baked
- 3 Smoked Sausage, Longer Than 1 Foot (Tomato Land)
- 2 large Onions, Chopped
- 3 -4 Celery Stalks, Chopped
- 4 -6 Garlic Cloves, Pressed
- 1 bunch Green Onions, Chopped
- 1 bunch Parsley, Chopped
- 2 cans Rotel Tomatoes (Tom. & Chili Peppers), Diced
- 4 cans Chicken Broth (or Cubes)
- Okra - Small Package From Tomato Land
- 2 File Gumbo (look In Spice Aisle)

Method

Roux

Combine butter and flour in shallow pan and place in 275°F oven for 3 hours, stirring every 30 minutes until it turns caramel colored. Can be refrigerated for 2-3 days.

Gumbo

Heat roux and when hot throw some liquid in, then chopped stuff and then more liquid stuff.

File goes in close to serving.

Notes

LARGE AMOUNT!