

Shrimp Okra Sausage Gumbo

Submitted by Janet Esperson

Ingredients:

- 1 cup lard or vegetable oil
- 2 ½ lbs okra, quartered lengthwise – 8 ½ cups total
- 1 ½ tsp white pepper
- 1 ½ tsp cayenne
- 1 tsp black pepper
- 2 cups finely chopped onions
- 10 cups basic seafood stock
- 2 cups peeled and chopped tomatoes
- 2 tsp salt
- 1 tsp minced garlic
- ¾ tsp dried thyme garlic
- ¼ lb unsalted butter
- 1 lb Andouille sausage or Kielbasa, cut into ¼ inch slices
- 1 lb medium shrimp
- ½ cup finely chopped green onions
- 2 ¼ cup rice

Directions:

1. In a 5 ½ quart saucepan, melt fat over high heat until it begins to smoke (3 min). Add 6 cups okra. Cook for about 3 minutes, stirring occasionally Add 1 tsp white pepper, 1 tsp cayenne pepper and the black pepper; stir well. Continue cooking until well browned, about 10 min, stirring frequently. Stir in onions, cook for 5 minutes, stirring fairly often and scraping pan bottom.
2. Add 1 cup of stock; cook 5 minutes. Stir in tomatoes and cook 8 minutes, stirring and scraping. Add another 2 cups stock; cook for 15 minutes stirring occasionally. Stir in rest of white pepper, cayenne pepper and salt, garlic, onion powder and thyme. Add butter and continue cooking over high heat, stirring until butter is melted while scraping bottom of pan.
3. Add remaining 7 cups of stock, stirring well. Bring to a boil, stir. Add sausage and return to boil; reduce heat and simmer 45 minutes. Add remaining 2 ½ cups okra; simmer 10 minutes. Add shrimp and green onions. Return to boil; remove from heat. Skim oil from surface and serve immediately. Serve over mounded ¼ cup rice.

4. Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes.
5. In another bowl, mix and crumble together brown sugar, butter and pecans.
6. Pour bread mixture into prepared pan.
7. Sprinkle brown sugar mixture over the top and bake for 35 to 45 minutes, or until set.
8. Remove from oven.

For the sauce:

1. Mix together the granulated sugar, butter, egg and vanilla in saucepan over medium heat.
2. Stir together until the sugar is melted.
3. Add the brandy, stirring well.
4. Pour over bread pudding. Serve warm or cold.