

## [ArmadilloPepper.com](http://ArmadilloPepper.com)

### Shrimp Gumbo

#### Ingredients

- 2 lb Shrimp, uncooked
- 4 Strips bacon
- 2 tb Flour
- 3 c Sliced okra
- 2 Green peppers, chopped
- 2 Onions, chopped
- 2 tb Corn oil
- 1 #2 can tomatoes
- 2 Quarts water
- 1 Bay leaf
- 1 ts Salt
- 3 Cl Garlic
- [Hot Pepper Sauce](#)

#### Instructions

1. Peel and devein shrimp.
2. Cook bacon. Make a dark roux with bacon drippings and flour. Add shrimp to roux and stir together for several minutes. Set aside.
3. Smother peppers, onions, and okra in oil. When okra is almost tender, add tomatoes and blend well. Add roux and shrimp mixture.
4. Blend. Add water, bay leaf, garlic, salt, and [Hot Pepper Sauce](#) to taste.
5. Cover and simmer gently for 30 minutes to 1 hour.
6. Let stand until ready to serve.
7. Reheat slowly and serve over rice. Oysters or crabmeat, drained, may be added during the final 15 minutes if desired.

*Courtesy of Meal-Master, Jeff Duke, modified by Jeff Guy*

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