Sharon Rowe’s Seafood Gumbo

**Ingredients:**
- 2 Tbs bacon fat or oil
- 3 Tbs flour
- 2 quarts chicken broth
- 3 slices bacon, diced
- 2 large onions, chopped
- 2 cloves garlic, chopped
- 1 green pepper, minced
- 3 C okra, sliced (can be frozen)
- 1 14 ½ oz can diced tomatoes
- salt & pepper to taste
- dash of hot pepper sauce, cayenne pepper & Worcestershire sauce
- 4 bay leaves
- 2 lbs shrimp, shelled & deveined
- fresh or canned crab meat
- 1 pint oysters
- cooked rice

**Directions:**
Heat bacon drippings or oil in heavy saucepan. Stir in flour; cook over medium heat until the flour is the color of cinnamon. This is a roux. Gradually stir chicken broth into roux. Set aside.

Saute bacon in soup kettle until crisp. Add onions, garlic, green pepper, okra and tomatoes. Cover; cook, stirring occasionally, until onions are golden.

Stir broth/roux mixture into vegetable mixture. Add all seasonings. Bring to a boil; cover and reduce to simmer for 2 hours.

About 30 minutes before serving, add seafood. Cook slowly.

Serves 6. Serve over a mound of rice with hot French bread (preferably homemade), cold salad, and a glass of red wine.