

Val's Seafood Gumbo

- 3 Crabs
- 1 lb Shrimp
- 1 large Onion
- 6 links
- 1 Bag frozen Okra - chopped
- 2 lbs boneless chicken thigh
- 1 Large jar of chopped garlic
- 1 Box of shrimp crab boil seasoning
- Bay leaves
- Seafood magic seasoning (at Smart & Final)
- Salt pepper
- 3 stalks (pieces) Celery



Directions

1. Clean crabs with steel wool and water until there's no hairs or green coloring. Break into pieces and set aside.
2. Season and fry chicken as regular. Drain on paper towel. Use grease and flour to make a rouge. On low/med heat.
3. Stir oil and flour consistently until its thick and the color of dark chocolate without burning. It should also be thick like cake batter. If needed, keep adding flour a little at a time until it starts getting thick. Once dark chocolate and thick like batter, add to large pot 1/2 filled with water.
4. Chop and Sauté onion and celery in light oil.
5. Add celery and onion to pot of boiling water.
6. Sauté garlic in butter and add to pot.
7. Sauté the links cut into small pieces, add to pot.
8. Sauté Okra and add to pot.
9. Add fried chicken add all other ingredients except the crab and shrimp.
10. Season to taste.
11. Add crab and shrimp cook on low heat for another 2-3 hours.