**RED DOBE** MARY AND GEORGE TROENDLE

MAKE A ROUX WITH ½ CORN OIL AND 1 CUP OF FLOUR

3 POUNDS OF ONIONS CHOPPED

1 ½ STALKS OF CELERY CHOPPED

3 BUNCHES GREEN ONIONS CHOPPED

5 GARLIC TOES MINCED

2 SMALL GREEN PEPPERS, CHOPPED INTO LARGE CHUNKS

¾ BUNCH OF PARSELY CHOPPED

3 BEEF BOULLION CUBES

1 CAN PEELED TOMATOES

1 CONTADINA TOMATO PASTE (SMALL) MIX WITH WATER ADD TO POT

8 POUNDS OF MEAT

To make roux put corn oil in an iron skillet let heat til crackling hot. Add flour stir over medium heat til flour turns dark brown

Add onions to roux cook til transparent, add water, 3 boulllion cubes, simmer

Add canned peeled tomatos, celery, green onions, garlic, green pepper

Add meat and let simmer for an hour.