**GUMBO: GRANNY GILTHORPE’S**

2 quarts of chopped onion

1 stalk celery

2 bunches shallots

 Parsley

3 cloves of garlic

3 green peppers

1 stick of margarine

3 tbls vinegar

1 no.3 can of okra

1 12 oz can of tomatoes

3 lbs of shrimp

12 crabs

Take margarine and make a roux with 3 heaping scoops of flour. After flour has browned add each ingredient in order and cook til transparent. (onions, celery, peppers, parsley, garlic, shallots)

Add water to pot

In a third pot you should fry down shrimp in oil or butter

You can now add okra, and crabs to original pot…. Let simmer

When finished add shrimp( and oysters if desired)

Serves 12