



Andouille, Crab and Oyster Gumbo

Contributed by Andrew Zimmern

- ACTIVE: 30 MIN
- TOTAL TIME: 1 HR 30 MIN
- SERVINGS: 8

- Staff Favorite at Food & Wine.com

This sensational seafood-packed gumbo comes from TV personality and F&W contributor Andrew Zimmern. It's terrific in its simplicity, with a foolproof roux (the mix of fat and flour that is the basis for all gumbos) that requires just 15 minutes of stirring instead of the usual hour.

- 1/2 cup all-purpose flour
 - 1/2 cup vegetable oil
 - 1 pound andouille sausage, sliced 1/4 inch thick
 - 3 celery ribs, cut into 1/2-inch dice
 - 1 onion, cut into 1/2-inch dice
 - 1 red bell pepper, cut into 1/2-inch dice
 - 1 habanero chile, minced and most seeds discarded
 - 3 garlic cloves, minced
 - 1/2 pound okra, sliced 1/4 inch thick
 - 2 teaspoons dried thyme
 - 1 bay leaf
 - 3 tablespoons *filé* powder (see Note)
 - 5 cups chicken stock
 - 3 cups bottled clam juice
 - 3 tablespoons Worcestershire sauce
 - 3 large tomatoes, finely chopped
 - 1 pound lump crabmeat, picked over
 - 24 shucked oysters and their liquor
 - Salt
 - Freshly ground pepper
1. In a pot, stir the flour and oil until smooth. Cook over moderate heat, stirring often, until the roux turns a rich brown color, 15 minutes. Add the andouille, celery, onion, bell pepper, habanero, garlic, okra, thyme, bay leaf and half of the *filé* powder and cook over moderate heat, stirring, until the onion is translucent. Add the stock, clam juice, Worcestershire and tomatoes; bring to a boil. Reduce the heat to low and simmer for 1 hour, stirring.
 2. Stir in the remaining *filé* powder and add the crab, oysters and their liquor. Season with salt and pepper and simmer gently for 1 minute to just cook the oysters.

Notes *Filé* powder is used as a thickener. Look for it in the spice section of supermarkets.

Suggested Pairing: *Malty New Orleans lager: Abita Amber.*

- From Andrew Zimmern: Real Recipes, Scary Foods, Andrew Zimmern's Kitchen Adventures
- Published May 2011