

Hilary Mallette  
Lobster Gumbo

Total cook time: 2 1/2 hours

Serves: 6 people

Ingredients List:

- 1 Cup all-purpose flour
- 3/4 Cup bacon drippings
- 1 Cup chopped celery
- 1 Lg chopped onion
- 1 Lg chopped bell pepper
- Minced garlic to liking
- 1 lb andouille sausage
- 3 Quarts water
- 6 Cubes of beef bouillon
- Salt to taste
- Tony Chachere's to taste or other cajun seasoning
- 4 Bay leaves
- 2 Tablespoons of Tabasco sauce
- 1/2 Teaspoons thyme
- 1 Can stewed tomatoes
- 6 Oz tomato sauce
- 4 Teaspoons of file gumbo powder divided
- 2 Tablespoons bacon drippings
- 2 Packages of frozen cut okra
- 2 Tablespoons distilled white vinegar
- 2 Pounds of lobster meat
- 2 Tablespoons worcestershire sauce

Direction:

1. Make the roux: Whisk together flour and 3/4 cup of bacon drippings in a large soup pot over medium-low heat until smooth. Constantly whisk while cooking until it turns mahogany brown in color. About 20-30 minutes. Remove from heat.
2. Stir vegetables into roux and mix in sliced sausage. Return to heat and cook over medium-low heat, stirring constantly. 10-15 minutes.
3. Add in water and bouillon cubes and bring to a boil.
4. Reduce heat and mix in salt, hot sauce, cajun seasoning, bay leaves, thyme, stewed tomatoes, and tomato sauce. Simmer soup over low heat for 1 hour. Mix in 2 teaspoons of file gumbo powder at the 45 minute mark.

5. Meanwhile, heat 2 tablespoons of bacon drippings in a skillet over medium heat. Add okra and vinegar and cook for about 15 minutes or until okra is no longer slimy. Remove from the skillet with a slotted spoon and stir into gumbo.
6. Mix in lobster meat and worcestershire sauce and simmer for another 45 minutes. Stir in 2 more teaspoons of file gumbo powder just before serving.
7. Serve gumbo over cooked white or jasmine rice and enjoy.