

COOKING WITH HUGH

HOSTED BY HUGH HARDY



CARROLL'S™
SAUSAGE & COUNTRY STORE

Featured on Season 3, Episode 5

Fiddler's Restaurant Seafood Gumbo

Carroll's™ Medium Smoked Sausage

Shrimp

Scallops

Fish

2 Large Cans Diced Tomatoes

5 Onions, Diced

5 Green Bell Peppers, Diced

Whole Bunch of Celery

Okra

3-4 Bay Leaves

½ C. Minced Garlic

Cayenne Pepper to Taste

Water

Directions:

In a large pot, add sausage, diced tomatoes, onions, bell pepper, celery, bay leaves, minced garlic, cayenne pepper and water. Mix together and cook until vegetables are tender. Add roux made from flour and butter to thicken. Add seafood—beginning with fish, then shrimp, then scallops. Cook until seafood is done.

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