

Jerry Marlowe's version of Ohio seafood gumbo

By Jerry Marlowe
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Here we go and we will first make a roux:

- Gather 1 cup all purpose flour

- 1 cup corn oil

- 1 heavy iron

skillet and I use a wooden spoon, 3 cups chopped onion, 3 stalks chopped celery, ½ cup each red, green and yellow peppers, chopped, 1 head of roasted garlic

Make a mixture of 2 tsp. salt, 1 tsp each of ground white pepper and black pepper, cayenne pepper, thyme and oregano.

6 cups of fish stock: I use ½ clam juice and ½ water or: I like to make my own from shrimp shells and a few fresh fish carcasses from your friendly fishmonger. Or you can also just buy clam juice as a time saver. Okay now put those all in a pot with a celery stalk and 1 onion chopped, 2 bay leaves, 2 tsp salt, 1 tsp. pepper, ½ tsp thyme, 2 bay leaves, 2 tsp salt, 1 tsp pepper, ½ tsp thyme, a sliced carrot and just to cover with water. Bring to a boil and turn down



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to a simmer for 15 minutes. Strain all this and you will use about 6 cups for the gumbo.

Have ready a pound of peeled shrimp, a dozen or so of fresh oysters which are optional, 8 ounces of crab meat or minced clams and a pound of

smoked sausage like Andouille or Kielbasa works fine.

Let's make a roux. Heat the cup of the corn oil in a skillet and stir in with a wood spoon. Stir until the roux gets dark hazelnut shade. Now add your onion, celery and peppers and stir over low heat. Add your seasonings and garlic.

Next bring your strained stock to a boil in a big pot. Add the roux and vegetables mix to the boiling stock stirring as you go. Now add the sausage sliced in ½ inch thickness and simmer a bit. Then add our shrimp, oyster and crab meat or clams.

Don't overcook that seafood. Remove the pot from heat and add 2 tsp file powder. Allow each guest to add Tabasco or Frank's Hot Sauce as tolerated. Serve over rice in bowls. We like Basmati rice. Beer or cider go well with this dish. Six hungry people would devour this batch. How about a nice green salad and crusty French bread to soak up the juices.

Many thanks for your favorable comments on my culinary attempts when I run into you at various locations. I also welcome criticism or suggestions for future columns. In the meantime, please continue to join me in my WILD IN THE KITCHEN efforts.