

Marcela's Cookery Creole

SHRIMP GUMBO (serves 6 to 8)

Make a Roux

In a sauce or frying pan combine 1 cup flour and 1 cup oil. Heat on med to med high heat while continuously stirring for approx 25 minutes until chocolate color. The color of the roux is the color of the gumbo. Heat 10 cups of chicken stock to almost boiling then add roux. Reduce heat and simmer for 30 minutes.

Add 1 cup chopped onions, 1/2 cup chopped green onion, 1 cup chopped celery, 4 tbsp minced garlic, 1 tbsp dry thyme, 4 or 5 bay leaves, 1 tsp black pepper, 1 tsp cayenne pepper and 2 tsp gumbo file powder (optional) Simmer for 2 1/2 additional hrs and then add 3-4 lbs of shrimp. Simmer another 15 minutes or until done and then serve over cooked rice.

Sassafras

CREOLE GARLIC SHRIMP CROSTINI

In a skillet, melt butter, add shrimp, black pepper, finely chopped green onions, garlic and Marcela's Creole Cookery Seasoning to taste. Sautee shrimp until done. Add paprika for color. Serve on top of a toasted, crunchy, french bread slice.

3 tbs per person of Butter

Cyanin, Onion, thyme, garlic Bell pepper, Bay leaf

Blackening Seasoning + Salt + Bay leaf
Chopped Onion Cumin

SHRIMP ETOUFFEE

Make a roux with 1 cup butter and 1 cup flour. Add 5 1/2 cups chopped onions, 2 cups chopped celery, 3/4 cup chopped red bell pepper, 4 bay leaves, 1/4 tsp salt, 1 1/2 tsp pepper, 1 tsp cayenne pepper and stir to combine. Add 9 cups of chicken stock and a 1/2 cup chopped green onion. Cook on low heat for 2 hrs and add shrimp for the last 1.5 minutes and cook until done.

Craw fish, Sausage
Cajun Broiler Andouille

~~Beefed~~
~~Andouille~~ Sausage
Lark

PEACH COBBLER

Melt 1/2 cup butter in a 9 x 13 inch pan by placing it in the oven at 350. Drain 2 15oz cans of canned peaches and reserve the syrup. Mix together 1 1/2 cups of self rising flour, 1 1/2 cups of sugar and 1 tsp cinnamon. Add 1 1/2 cups milk slowly and stirring constantly to avoid lumps. Add 1 tsp vanilla and 1/2 cup of the reserved syrup. Pour mixture over melted butter without mixing. Top with peaches. Bake at 350 for 45 min to 1 hr until golden brown.