

Husband's Grandmother's Shrimp Gumbo

Yield: 12 min
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-okra-soup-recipe>

Ingredients:

- 1 pound sausage links smoked, cut into 1/4-inch slices
- 1/4 pound bacon chopped
- 2 cups okra chopped
- 14 1/2 ounces diced tomatoes with green chile peppers
- 1/2 cup unsalted butter
- 2/3 cup all purpose flour
- 2 cups chopped onion
- 1/2 cup green onions chopped
- 2/3 cup chopped green bell pepper finely
- 2/3 cup chopped celery finely
- 2 tablespoons fresh parsley chopped
- 2 tablespoons minced garlic
- 2 cups water
- salt to taste
- ground black pepper to taste
- 1/4 teaspoon cayenne pepper
- 1 teaspoon dried thyme
- 2 bay leaves
- 6 cups water
- 2 pounds uncooked medium shrimp, peeled and deveined

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 50 milligrams
4. Fat: 23 grams
5. Fiber: 2 grams

6. Protein: 8 grams
 7. SaturatedFat: 10 grams
 8. Sodium: 510 milligrams
 9. Sugar: 3 grams
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