

Scallop and Vegetable Gumbo
SOURCE: Coastal Living, JANUARY 2002

INGREDIENTS:

6 slices bacon	2 TBS vegetable oil
1 C all-purpose flour	5 celery ribs, chopped
2 medium onions, chopped	2 green bell peppers, chopped
2 garlic cloves, minced	2 (32 oz) containers chicken broth
1 tsp chopped fresh rosemary	1 1/2 tsp chopped fresh thyme
2 bay leaves	
3/4 C fresh or frozen baby lima beans	1 1/2 sliced okra
1 1/2 C peeled/seeded/chopped tomato	
1 C fresh OR frozen yellow corn kernels	1 large potato, cubed
1 (8 oz) package sliced fresh mushrooms	1 TBS Butter, melted
2 lbs fresh bay scallops	1-2 tsp hot sauce
1 3/4 tsp salt	1/2 tsp freshly ground pepper
Hot cooked rice	Freshly ground pepper

DIRECTIONS:

Cook bacon in Dutch oven till crisp - drain on paper towels, reserving drippings in pan - rumble bacon - set aside.

Add vegetable oil to pan drippings - whisk in flour - cook over medium-low heat, stirring constantly, till roux is caramel colored (about 25 minutes) - add celery + next 3 ingredients - cook, stirring constantly, 10 minutes or till tender. Stir in broth + next 4 ingredients - bring to boil - reduce heat - simmer, uncovered, 1 hour, stirring occasionally and skimming as necessary. Stir in okra + next 3 ingredients - bring to boil - reduce heat, - simmer, uncovered, 30 minutes.

In large skillet, over medium-high heat, sauté mushrooms in butter 3-4 minutes or till liquid evaporates - add to broth mixture.

Add bacon, scallops + next 3 ingredients to broth - bring to boil. Reduce heat - simmer, uncovered, 5 minutes or till scallops are done - discard bay leaves. Serve over hot rice. Sprinkle with pepper.

Yield: 15 C