

## **Gumbo Yaya**

**1 1/2 c Olive oil**  
**4 1/2 c Flour**  
**2 Jumbo white onions, chopped**  
**6 Ribs celery, chopped**  
**1/2 lb Andouille sausage, cooked, peeled and sliced**  
**1 1/2 gal Water**  
**2 1/2 t Garlic powder**  
**2 T cayenne pepper**  
**1 T Black pepper**  
**2 T Onion powder**  
**2 T Chicken bouillon**  
**1 lb Crawfish tail or crabmeat**  
**1 lb Small shrimp**  
**2 T File powder (optional)**  
**Cooked rice**

**Heat olive oil until almost smoking. Add flour. Stir constantly for 20 minutes until the mixture turns dark amber. Add onions and celery into the roux and saute until they are tender.**

**Add water and seasonings. Allow mixture to thicken, stirring frequently. Add crawfish tail meat, shrimp and sausage. Add file powder if desired.**

**Simmer 1 1/2 hours. Serve with cooked rice. Makes 1 gallon and serves 8 to 10. (From Owen Brennan's)**