

Evelyn's Quick Two Serving Gumbo Soup

Ingredients

2 - 14.5 cans of Margaret Holmes's Tomatoes, Okra and Corn
½ cup onion diced
½ teaspoon gumbo file
¼ + 1/8 teaspoon Cajun seasoning
¼ teaspoon oyster sauce
¼ teaspoon dried thyme
¼ teaspoon old bay seasoning
16 to 20 large shrimp
10-12 thinly slice Rodger hot sausages
10 drops vegetable oil
Two shakes of Salt and pepper each

Directions

1. Microwave in a microwaveable pressure cooker on power level 5 for 25 minutes.
2. Stirring occasionally.
3. Let cool cover for about 5 -10 minutes
4. Serve over rice.

Alternate ingredients if can variety is not available:

Substitute to portion a can of stewed tomatoes, a can corn, and frozen okra.

[*Widescreen Online Review*](#)