Seafood Gumbo

¾ c canola oil

¾ c flour

½ t thyme

½ t basil

1 bay leaf crushed

1T salt

¾ t cayenne

½ t pepper

½ c celery, diced

½ c green pepper, diced

½ c onion, diced

1 c okra, sliced

4 cloves garlic, minced

1qt chicken broth

1qt clam juice

1 ½lbs sm shrimp, peeled with shells reserved

14oz can fire-roasted tomatoes

2 c fresh oysters

1lbs lump crab meat

1lbs frozen craw-fish tail meat

8 c cooked white rice

4 green onions, chopped

Heat oil in lg skillet over med-high heat. Stir in flour and cook til copper in color. Add next 11 ingredients. Simmer until veggies are tender. Remove from heat and cool 30min. Bring chic broth, clam juice and shrimp shells to a boil for 10 min., remove shells. Add cooked veggies to stock and blend well. Cook down until thickened. Add tomatoes and seafood, simmer 30min. Serve over a scoop of rice and sprinkle with green onions.