GUMBO BURGER

SERVES 4-6

WHAT YOU WILL NEED.

1 ½ LBS. GROUND BEEF LEAN

6 OZ. andouille sausage ground or cut extremely fine

1 lb. Wild Caught Shrimp peeled cleaned and deveined

6 cups water

2 tablespoons Cajun Seasoning

2 tablespoons butter

1 large white onion cut extremely fine

1 stalk celery cut extremely fine

½ green bell pepper cut extremely fine

1 tablespoon Rouses Roux

6 Hamburger buns and (fixings, tomato, onion and lettuce)

HOW TO PREP

In a medium pot, add water, shrimp and Cajun seasoning. Bring to a boil, let simmer for 5 minutes.

Drain shrimp and cut finely.

In a Sautee skillet melt butter and add onion, celery, and bell pepper. Cook on high, stirring frequently for about 5 minutes. Remove from heat and add Roux. Stir until all is blended. Let cool.

In a medium bowl, add ground beef, ground andouille, cooked and cut shrimp, and cooked vegetable roux mixture.

Form into 4-6 patties and grill on medium heat for about 5 minutes on each side or bake in a preheated 350-degree oven for about 20 minutes, 10 minutes on each side, then turn.

Place cooked Gumbo burgers on buns and top with your favorite fixings!!