

Crappie Gumbo

- ~ 1 pound crappie fillets, cut into bite size pieces**
- ~ 1/4 cup butter**
- ~ 1/2 cup chopped onion**
- ~ 1 small green pepper, chopped**
- ~ 1 clove garlic, chopped**
- ~ 1/2 cup chopped celery**
- ~ 1 can, 28oz. tomatoes**
- ~ 1 pound okra, fresh or frozen**
- ~ 1 cup water**
- ~ 1/4 tsp thyme**
- ~ 1/4 to 1/2 tsp crushed red pepper, amount depends on how spicy you want it**
- ~ salt and pepper to taste**
- ~ 2 cups cooked rice**
- ~ tabasco sauce**

In large soup pot melt the butter. Saute the onion, green pepper, garlic and celery until tender.

Add the tomatoes, okra, water, thyme, red pepper and salt and pepper. Simmer for 20 minutes. Stir occasionally.

Add the crappie and cook for 10 - 15 minutes or until the fish starts to flake.

Serve over cooked rice in individual bowls. Season to taste with tabasco sauce.