

Steamboat Bills

732 N. Martin Luther King Hwy. ~ Lake Charles, LA 70669 ~ (337) 494-1700

Shrimp Okra Sauce Picant

- 2 3 lbs. bags of okra
- 1/2 cup corn oil
- 1/4 cup of white vinegar
- 1 12 oz. can of rotel tomatoes
- 2 8 oz. cans of tomato paste
- 1 Onion chopped
- 1 bell pepper chopped
- 2 tsp sugar
- 1 Lb peel shrimp
- 3 lb chopped chicken breast
- 1 Lb of smoked sausage
- garlic powder
- Steamboat bills seasoning

Put oil in pot then add okra cook for 10 minutes. Cook on medium to high heat. Next add vinegar, cook okra until slime has dissolved completely. Next add chopped onion and pepper, can of rotel tomatoes, sausage and 1/2 cup of water, cook for 20 minutes. Then add chicken and shrimp, cook for 10 minutes. Then add tomato paste, sugar, a dash of garlic powder and steamboat bills seasoning, cook on low heat until shrimp and chicken is tender.

