

# Creole beef gumbo

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## Ingredients

- 1 cup celery with its leaves, cut
- 2 tablespoons butter
- 2 1/2 cups chopped tomato
- 8 cups of water
- 1 1/4 cup rice
- 1 1/2 cups onion, chopped fine
- 1 tablespoon sugar
- 4 teaspoons salt
- 1/2 teaspoons Worcestershire sauce

## Directions

- Sauté the celery in butter for 3 minutes.
- Add the tomato and water.
- Bring to a boil, add the onion, sugar, salt and Worcestershire sauce.
- Bring to a boil for 30 minutes.
- Add the rice and boil for 30 more minutes, always with the saucepan covered.
- Time: 1 hour 15 minutes.

