

## Crock Pot Gumbo

### Ingredients

1/2  
pound  
sliced bacon, diced  
2  
stalks celery, sliced (1 1/2 cups)  
1  
medium onion, sliced (1 cup)  
1  
green pepper, chopped (1 1/2 cups)  
2  
garlic cloves, minced  
2  
cups  
chicken broth  
1  
14-ounce can diced tomatoes  
2  
tablespoons  
Worcestershire sauce  
2  
teaspoons  
kosher salt  
1  
teaspoon  
dried thyme leaves  
1  
pound  
large raw shrimp, cleaned  
1  
pound  
fresh or frozen crabmeat  
1  
10-ounce box frozen okra, thawed and sliced crosswise into 1/2-inch pieces

### Directions

1. In a large skillet, over medium heat, cook the bacon until crisp. With a slotted spoon, transfer the bacon to a 4- to 6-quart slow cooker.
2. Discard all but a thin coating of fat from the skillet. Add the celery, onion, green pepper, and garlic to the skillet and cook over medium heat, stirring frequently, until the vegetables are tender, about 10 minutes. Spoon the vegetables into the cooker and add the broth, tomatoes (with their liquid), Worcestershire, salt, and thyme.
3. Cover and cook on low heat for 4 hours, or on high for 2 hours. Add the shrimp, crabmeat, and okra, and cook 1 hour longer on low heat or 1/2 hour longer on high.