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## Seafood gumbo near me

The product recommendations in this post are recommendations by the writer and/or expert(s) interviewed and do not contain affiliate links. Meaning: If you use these links to buy something, we will not earn a commission. Louisiana-style cooking has always been a mix of influences, combining the traditions of different people who passed through the state. Gumbo is probably one of the best examples of the multicultural roots of the state, and specifically, New Orleans. However, as Southern Foodways reports, trying to sort out the origins of this finance is in a challenge. The name itself is a derivative of a West African word for own. The first references to the hearty of the state of the 19th century. In 1803, qumbo was served at a gubernatorial reception in New Orleans. There are many gumbo variations, but two are the most common. The first preferences to the hearty of the dark roux and typically containing seafood, such as shrimp, crab, and oysters. It may also contain chicken or andouille sausage. The other is Cajun, made with a lighter roux and typically containing chicken, sausage, and vegetables, such as okra, onions, celery, and bell peopers. If you haven't tried gumbo, or you're far from home and need a fix, there are several chains around the United States that serve the classic dish, and quite a few rety good. Find out below where to sample the official state cuisine of Louisiana, without getting on a plane. Bubba Gump Strimp Co. Bubba Gump