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CRAB GUMBO

- 1/4 Cup Diced Ham
- 1/2 Clove Garlic
- 2 Cups Sliced Okra
- 2 Tablespoons Fat
- 1/2 Bay Leaf
- 1/8 Teaspoon Thyme
- 1/2 Teaspoon Salt
- 6 Peppercorns
- 6 Diced Tomatoes
- 1 Cup Hot Water
- 1/2 Pound Crab Flakes

DIRECTIONS

1. Fry diced ham, garlic, and okra in fat.
2. When well coated with fat, but not brown, add remaining ingredients, except crab.
3. Cook 20 minutes.
4. Add crab and cook 15 minutes longer.
5. Serve on mounds of hot rice.