



TABASCO® PEPPER SAUCE

TABASCO® brand products are produced by McIlhenny Company, founded in 1868 at Avery Island, Louisiana, and still in operation on that very site today. The Company's roots were actually cultivated a few years earlier, shortly after the McIlhenny family returned to the Island from self-imposed exile during the Civil War. According to family tradition, founder Edmund McIlhenny obtained some hot pepper seeds from a traveler who had recently arrived in Louisiana from Central America. McIlhenny planted them on Avery Island, and then experimented with pepper sauces until he hit upon one he liked.

By 1868 Edmund McIlhenny began making pepper sauce, and during the early 1870's his concoction found its way to New York City, where a major nineteenth-century wholesale grocery firm, E.C. Hazard and Company, helped to introduce the product to the northeastern U.S. and beyond.

The same process is still in use today, and Avery Island remains the headquarters for the worldwide company which is still owned and operated by direct descendants of Edmund McIlhenny.

EULA MAE'S CAJUN SEAFOOD GUMBO, a McIlhenny family recipe.

INGREDIENTS

3/4 cup vegetable oil, divided	1 head garlic, cloves peeled but left whole
2 lbs. fresh okra, or 2 (16 oz.) packages frozen okra, thawed and thinly sliced (about 8 cups)	1 green pepper, diced
1 tsp. white vinegar	1 (14.5 oz.) can diced tomatoes
4 qts. water	4 lbs. medium shrimp, peeled and deveined
2 lbs. cubed cooked ham (about 6 cups)	2 lbs. lump crab meat, picked over
3 large onions, diced	1 1/2 tbsp. Original TABASCO® brand Pepper Sauce
2 stalks celery, diced	6 cups cooked rice

PREPARATION

Heat 1/2 cup of the oil in a large skillet (not cast iron) over medium heat. Add okra and cook, stirring frequently, until no longer ropy, about 30 minutes. Add vinegar; cook and stir another 10 minutes, until okra takes on a brownish color and is reduced to about a quarter of its original volume. Spoon okra into a bowl and set aside.

Bring water to a boil in a large stockpot over high heat. Meanwhile, add remaining 1/4 cup oil to skillet over medium-high heat; add ham and sauté 10 minutes or until lightly browned. With slotted spoon, remove ham to stockpot. In same skillet, combine onions, celery, garlic, and green pepper and cook, 10 minutes or until vegetables are tender, stirring constantly; add to stockpot along with okra and tomatoes. Cover, reduce heat, and simmer 1 hour, stirring occasionally. Reduce heat to very low, add shrimp, and simmer 10 minutes. Add crab meat and TABASCO® Sauce; simmer 5 to 10 minutes longer. Serve gumbo in soup bowls with mounds of rice. Makes 12 to 16 servings.

From The TABASCO Cookbook ©1993 by Paul McIlhenny with Barbara Hunter.



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