BOPPAS SEAFOOD GUMBO

4 TBS FLOUR 1/2 LB SMALL SHRIMP

3 TBS BACON DRIPPINGS 1/2 LB DICED CRABMEAT

1/2 TSP CRUSHED GARLIC 1/2 POUND DICED FISH

1/2 CUP CHOPPED ONIONS 1/2 TSP OREGANO

1/2 CUP CHOPPED BELL PEPPERS 1/2 TSP THYME

1/2 CUP CHOPPED CELERY 1/2 TSP SALT

1/2 LB DICED OKRA 2 BAY LEAVES

1 CUP DICED TOMATOES 3 CANS CHICKEN BROTH

DASH OF TOBASCO 2 TBS GUMBO FILE'

IN A LARGE SKILLET COOK ONIONS IN BACON DRIPPINGS OVER MEDIUM HEAT UNTIL TENDER. ADD GARLIC AND FLOUR. STIR CONSTANTLY UNTIL GOLDEN BROWN. TRANSFER TO CROCK POT AND ADD PEPPERS, TOMATOES, CELERY, BROTH, AND SPICES. COOK ONHIGH FOR 4 TO 6 HOURS. DURING FINAL HOUR ADD SEAFOOD AND OKRA, AND REMOVE BAY LEAVES. SET TEMPERATURE TO LOW TO AVOID BOILING AND ADD THE GUMBO FILE', STIRRING FOR 5 MINUTES. SERVE IN LARGE SOUP BOWLS WITH BOILED RICE. IF RAW SHRIMP OR FISH IS USED, BOIL SEPARATELY OR MICROWAVE PRIOR TO ADDING TO POT.