



“BB Perrins” Rib Gumbo Recipe

As Seen on Barbecue America
Decatur, AL

- 2 cups dehydrated onion
- 6 quarts cold water
- 4 cups diced onion
- 8 cups diced green bell pepper
- 8 cups diced celery
- 1/2 cup chopped or jarred fresh garlic
- 1/2 cup Cajun seasoning
- 10 bay leaves
- 1 (16 ounce) jar beef base paste
- 1 #10 (6 pound 6 ounce) can tomatoes, drained
- 1 bag frozen okra
- 3 cups cornstarch
- 1 quart cold water
- 2 pounds boneless smoked rib meat, straight out of the Smoker

Cooked rice, for serving Place the dehydrated onion in a small bowl, cover with hot water, and let hydrate for about 15 minutes. In a large slow cooker, combine the rehydrated onion, 6 quarts cold water, the onion, green pepper, celery, garlic, Cajun seasoning, bay leaves, and beef base paste. Bring to a boil over medium-high heat and cook for about 20 minutes. Add the tomatoes and okra, bring to a boil, and cook for another 20 minutes.

In a bowl, mix the cornstarch with 1 quart cold water until smooth. Slowly add the mixture to the gumbo and cook until gumbo thickens. Then add the meat and stir to combine. Serve over bed of rice and enjoy.

