

Great Writing 2

Paragraph 6.2

Gumbo

The *Newbury House Dictionary of American English* defines gumbo as “a thick soup made with okra¹ and meat, fish, or vegetables,” but anyone who has tasted this delicious dish knows that this definition is too simple to describe gumbo accurately. It is true that gumbo is a thick soup, but it is much more than that. Gumbo, which is one of the most popular of all Louisiana dishes, can be made with many different kinds of ingredients. For example, seafood gumbo usually contains shrimp and crab. Other kinds of gumbo can include chicken, sausage, or turkey. Three other important ingredients that all gumbo recipes use are okra¹, onions, and green peppers. Regardless of the ingredients in gumbo, this dish from the southern part of Louisiana is one of the most delicious regional foods in the United States.



¹ okra: a long green vegetable used in soups, stews, etc.

