Ground Beef Gumbo

Dee Buchfink - Oologah, OK Southern Living - 1987 Annual Recipes

Yield: 1 1/4 quarts

1 1/2 pounds ground beef 2/3 cup onion, chopped 2/3 cup celery, chopped 2/3 cup green pepper, chopped 2 or 3 cloves garlic, minced 1 can (15 ounce) tomatoes, undrained 1 can (15 ounce) tomato sauce 2 cans (6 ounce ea) tomato paste 1 jar (6 ounce) sliced mushrooms, drained 2 1/2 cups frozen okra, cut up 2 bay leaves 1 1/2 tablespoons dried parsley flakes 2 1/2 teaspoons Italian seasoning 1 1/2 teaspoons dried whole basil 1 teaspoon dried whole oregano 1 teaspoon chili powder 1 teaspoon onion powder 1/2 teaspoon cumin powder salt (to taste) pepper (to taste) 1/2 cup water 2 tablespoons dry red wine hot cooked rice

In a heavy Dutch oven over medium heat, cook the ground beef, onion, celery, green pepper and garlic until the meat is browned. Drain.

Stir in the undrained tomatoes and the remaining ingredients except the rice.

Simmer, uncovered, for one hour. Remove the bay leaves.

Serve over hot cooked rice.

Per Serving (excluding unknown items): 2685 Calories; 186g Fat (61.2% calories from fat); 138g Protein; 127g Carbohydrate; 32g Dietary Fiber; 579mg Cholesterol; 4166mg Sodium. Exchanges: 1/2 Grain(Starch); 16 1/2 Lean Meat; 22 Vegetable; 27 1/2 Fat.

Day Carring Nutritianal Analysia

Calories (kcal):	2685	
% Calories from Fat:	61.2%	
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% Calories from Carbohydrates:	18.5%	
% Calories from Protein:	20.3%	
Total Fat (g):	186g	
Saturated Fat (g):	74g	
Monounsaturated Fat (g):	80g	
Polyunsaturated Fat (g):	9g	
Cholesterol (mg):	579mg	
Carbohydrate (g):	127g	
Dietary Fiber (g):	32g	
Protein (g):	138g	
Sodium (mg):	4166mg	
Potassium (mg):	6934mg	
Calcium (mg):	621mg	
lron (mg):	26mg	
Zinc (mg):	30mg	
Vitamin C (mg):	297mg	
Vitamin A (i.u.):	12975IU	
Vitamin A (r.e.):	1294 1/2RE	

Vitamin B6 (mg):	3.9mg	
Vitamin B12 (mcg):	18.0mcg	
Thiamin B1 (mg):	1.4mg	
Riboflavin B2 (mg):	2.4mg	
Folacin (mcg):	714mcg	
Niacin (mg):	49mg	
Caffeine (mg):	0mg	
Alcohol (kcal):	21	
% Dofuso	በ በ%	
Food Exchanges		
Food Exchanges Grain (Starch):	1/2	
	1/2 16 1/2	
Grain (Starch):		
Grain (Starch): Lean Meat:	16 1/2	
Grain (Starch): Lean Meat: Vegetable:	16 1/2 22	
Grain (Starch): Lean Meat: Vegetable: Fruit:	16 1/2 22 0	

Nutrition Facts

Calories 2685 Calories from Fat: 1643 % Daily Values Total Fat 186g 286% Saturated Fat 74g 371% Cholesterol 579mg 193% Sodium 4166mg 174% Total Carbohydrates 127g 42% Dietary Fiber 32g 126% Protein 138g 259% Vitamin A 259% Calcium 62% Iron 144%	Amount Per Serving	
Total Fat 186g 286% Saturated Fat 74g 371% Cholesterol 579mg 193% Sodium 4166mg 174% Total Carbohydrates 127g 42% Dietary Fiber 32g 126% Protein 138g 259% Vitamin A 259% 495% Calcium 62% 62%	Calories 2685	Calories from Fat: 1643
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Sodium4166mg174%Total Carbohydrates127g42%Dietary Fiber32g126%Protein138g259%Vitamin C495%Calcium62%	Saturated Fat 74g	371%
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Dietary Fiber32g126%Protein138g259%Vitamin A259%Vitamin C495%Calcium62%	Sodium 4166mg	174%
Protein 138g Vitamin A 259% Vitamin C 495% Calcium 62%	Total Carbohydrates 127g	42%
Vitamin A259%Vitamin C495%Calcium62%	Dietary Fiber 32g	126%
Vitamin C495%Calcium62%	Protein 138g	
Calcium 62%	Vitamin A	259%
	Vitamin C	495%
Iron 144%	Calcium	62%
	Iron	144%

* Percent Daily Values are based on a 2000 calorie diet.