

Gumbo File Seasoning

Premium, fine ground, woody green powder of sassafras combined with ground thyme to create traditional gumbo file. File powder is an integral part of Creole and Cajun cuisine cooking used to flavor and thicken gumbos and other dishes. Gumbo is a stew commonly thickened by the seedpods of okra, the flour-to-fat mixture roux and file powder. It usually contains varied and seasonal meats, seafood and vegetables including celery, peppers and onion-the “holy trinity” of Cajun and Creole cooking.



Product Details

Item	040074
Brand	DG
Sold By	EA
Pack Qty	1
Pack Size	12 oz
Case GTIN/EAN/UPC	N/A
Unit UPC	687080070606
Country of Origin	USA
Shelf Life from Production	36 months
Storage	Dry
Kosher	Yes
Gross Case Weight	0.9 LB
Ingredients	Spices.