

Gumbo No. 5

You must all remember the benefits of "Love Potion No. 9", that wonderful concoction mixed up by Madame Ruth, "you know that gypsy with the gold-capped tooth," but do you recall the most famous gumbo of all:

Gumbo Number Five?

Gumbo No. 5

(sung to the tune of the 1999 hit, *Mambo No. 5*, by Lou Bega)

Ladies and gentlemen, this is Gumbo Number Five

One, two, three, four, five
Everybody in the kitchen for some gumbo jive
To the groc'ry store around the corner
The boys say they want some take-out food
But I really don't wanna
Po-boys are a thrill indeed
But gumbo love is what I need



I like Sazeracs, Cadillacs, greenbacks and cookin'
And as I continue you know I gotcha lookin'
So what can I do? I really ask you, my Lord
To me dis cookin' is just a reward
Any good spice it's all good
Get's me jumpin', this gumbo is sumpthin'

A little bit of flour makes a roux
A little bit of celery chopped up, too
A little bit of crabmeat and some rice
A little bit of cayenne adds some spice
A little bit of okra in the pot
A little bit of onion hits the spot
A little bit of bay leaf, just you wait,
A little bit of shrimp makes gumbo great



Add some Trinity, No Diggity

Gumbo Number Five

Stir up and down and move it all around
Shake your ladle to the sound
Put in shrimp by the pound
Take one step left and one step right
First take a sip and then take a bite
Clap your hands once and clap your hands twice
If you feel like a chef then you doin' it right

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Chop it, Don't Drop it

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How I
Do wish
To fall in love with a dish like this
I'm sure you'll crave
This Creole fave
You and me gonna say "Delish"

Gumbo Number Five

NED HÉMARD

New Orleans Nostalgia
"Gumbo No. 5"
Ned Hémard
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