

Creole Corn and Shrimp Soup — Serves 12

Ingredients:

2 lb. shrimp
1 cup butter
1 cup diced onions
½ cup diced celery
½ cup chopped red bell pepper
2 (15 oz) cans whole kernel corn
2 tbs minced garlic
1 cup Rotel Diced Tomatoes
1 cup flour
1 cup tomato sauce
2 ½ quarts shrimp stock (made with shrimp shells) Chicken broth can be substituted.
2 tbs. chopped fresh thyme
1 cup heavy cream
½ cup sliced green onions
1/3 cup chopped fresh Italian parsley
10 shakes Louisiana Hot Sauce
Salt, pepper and Creole Seasoning to taste.

Directions.

1. Melt butter in a large stock pot over medium heat. Add onions and sauté for two minutes. Add celery and bell pepper and cook for an additional minute and a half. Add corn and cook for another minute. Stir in the garlic and diced tomatoes.
2. Whisk in the flour and make a blond roux. Cook for two to three minutes, stirring and scraping the bottom of the pot to avoid sticking. Stir in the tomato sauce and shrimp stock, whisking to remove any lumps. Bring to a boil and reduce heat to a simmer. Cook for about 20 minutes for the flavors to come together.
3. Add shrimp and fresh thyme and cook until the shrimp begin to turn pink. Add the heavy cream, green onions, parsley and hot sauce. Taste for seasoning and adjust, if necessary.

Submitted by Jerry Folse