

Shrimp Creole

Is there anywhere in the world where the Shrimp Creole would be better than in New Orleans, especially at Mardi Gras? Well, maybe in your own kitchen. Give this recipe a try and see if you measure up. In my book, Georgie works for a few days in New Orleans at the Court of Two Sisters Restaurant, founded and run by two Creole women, the Camors sisters. I'm sure one of the benefits of his bus-boy job was getting his fill of this delectable shrimp dish.



Ingredients

1 T olive oil
½ cup chopped green pepper
½ cup chopped onion
½ cup chopped celery
2 cloves garlic, minced
28-oz. diced tomatoes
8-oz. can tomato sauce
1 tsp. sugar
½ tsp. salt
½ tsp. chili powder
1 T Worcestershire sauce
1 tsp. hot sauce
1 lb. raw shrimp, peeled and deveined
4 tsp. cornstarch
3 T water

Instructions

In 5-qt. Dutch oven or saucepan, add oil and place over medium-high heat until hot. Add green pepper, onions, celery, and garlic and sauté until vegetables are lightly browned and tender. Add tomatoes and next six ingredients, stirring well to combine. Cook uncovered over medium heat for 15 minutes, stirring occasionally. Cover, reduce heat, and simmer 45 minutes.

Combine cornstarch and water in small bowl and stir so it's not lumpy. Add to tomato mixture, stirring constantly. Add peeled shrimp to mixture, and simmer 5-10 minutes until shrimp are done.

Serve over white or dirty rice, and top with additional hot sauce as desired.

Serves 4

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