



FARMERS MARKET

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Shrimp Creole Soup

Serves 6

Ingredients

2 Strips Bacon, diced
1 C. Diced Yellow Onion
1 C. Diced Celery
1 C. Diced Red Bell Pepper
1 TB Minced Garlic
1/3 C. Flour
4 C. Chicken Broth
1 Can Diced Tomatoes in Juice (14.5 oz.)
2 TB Lemon Juice
2 TB Worcestershire Sauce
1 TB Tabasco Sauce
1 tsp. Dried Thyme
1 tsp. Sugar
1/2 tsp. Cayenne Pepper
1 Dried Bay Leaf
1 lb. Medium Shrimp, peeled & deveined
Serve with Parsley-Scallion Rice (recipe follows)

Cook bacon in a large pot over medium heat until crisp.

Add onion, celery, bell pepper, and garlic; cook 4 to 5 minutes.

Whisk in flour; cook 2 minutes.

Stir in broth, tomatoes, lemon juice, Worcestershire, Tabasco, thyme, sugar, and cayenne. Add bay leaf and season with salt; simmer 10 to 15 minutes to thicken.

Add shrimp to soup and cook 3 minutes more.

Serve in shallow bowl, with a scoop of rice if desired.

Parsley-Scallion Rice

1 cup dry converted white rice (Uncle Ben's) – about 3 cups cooked
¼ cup chopped fresh parsley
¼ cup minced scallions

Cook rice according to package directions. Stir in parsley and scallions.

Credit: Cuisine at Home