

SHRIMP CREOLE

Ingredients:

1/2 cup vegetable oil
3 lb. shrimp
2 cups coarsly chopped
onion
1 cup coarsly chopped
celery
2-3 bay leaves
1/2 tsp. red pepper
1 tbsp. salt

6 cups canned tomatoes,
mashed up
1 cup coarsly chopped green
pepper
2 tsp. minced garlic or 1/2
tsp. garlic powder
1 tbsp. paprika
2 dashes tabasco sauce

Please remember our team if you have family or friends who are wanting to buy or sell a home.

WE APPRECIATE REFERRALS!

DIRECTIONS:

In heavy sauce pan heat oil over moderate heat with celery, green pepper, onion, and garlic. Cook 5 minutes. Stir in tomatoes, bay leaves, paprika, red pepper, and salt and bring to boil on high heat. Reduce heat to low--cover saucepan and cook 25-30 minutes. Stir occasionally. (Cook about 1 hour) Take lid off, pour corn starch mixture to thicken last 10 minutes, put cooked shrimp in about 10 minutes, no longer!!!

Pamela Croy Newton



Chad Tickle
REALTOR®
(540) 599-2323

Priscilla Morris
REALTOR®, GRI®, ABR®, CRS®, SFR®
(540) 320-3586

The
PRISCILLA
Morris Team

Pam Powell-Adams
REALTOR®, SFR®
(540) 599-2239

Nicole Price
REALTOR®
(540) 558-8774



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