

Shrimp and Corn Soup

2 Tbsp flour
4 Tbsp oil
1/2 Cup chopped onion
3 Tbsp tomato paste
1/2 Cup chopped bell pepper
3/4 Cup chopped celery
5 Cups hot water
Salt & Pepper to taste
1 Can whole kernel corn
1 Can cream style corn
1 Dash cayenne
2-3 Bay leaves
1 lb Peeled and deveined shrimp

Heat oil in pot. Make roux until light brown. Add onion, bell pepper and celery. Cook 10 minutes.

Add everything else except shrimp. Simmer 30-45 minutes.

Add shrimp and cook 15-20 on medium-high heat.

Serves 6

Courtesy of
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