

# Recipe from Linda's Kitchen

06-28-2008

Name

**JUMBALYA**

Category

**MAIN DISH**

Type

**SOUP**

Keyword

**JUMBALYA**

Primary Ingredient

**SHRIMP**

From

**Devin Abbe**

Amount

Ingredients

**1 large**

**Onion**

**1 large**

**Bell Pepper**

**2 cloves**

**Garlic**

**1 lb**

**Shrimp**

**1 cup**

**Bloody Mary Mix**

**2 cans**

**Blackeyed Peas With Jalepenos (See Note)**

**1/2 cup**

**Uncooked Rice**

**2 tbsp**

**Cooking Oil**

**1 tsp**

**Lemon Pepper Seasoning**

## Preparation Instructions

**CUT UP ONION, BELL PEPPER & GARLIC AND SAUTEE IN BUTTER**

**MIX ABOVE WITH BLOODY MARY MIX AND PEAS\* IN LARGE PAN**

**ADD RICE AND WATER, BRINGING TO A BOIL**

**LOWER HEAT AND COOK UNTIL RICE IS DONE**

**ADD SHRIMP AND SIMMER 15 MINUTES**

**ADD WATER OR BLOODY MARY MIX AS NEEDED FOR DESIRED CONSISTENCY**

Notes: **\*USE ONE CAN PLAIN BLACKEYED PEAS AND ONE WITH JALEPENOS TO MAKE A MILDER RECIPE.**