

Recipe from Linda's Kitchen

06-28-2008

Name

SHRIMP CREOLE

Category

MAIN DISH

Type

CASSEROLE

Keyword

SHRIMP CREOLE

Primary Ingredient

SHRIMP

From

Bob Kendrick

Amount	Ingredients
1 lb	Cooked Salad Shrimp
2 8oz cans	Tomato Sauce
4 med	Tomatoes, Diced Or Processed
1 cup	Wine
1 cup	Bell Pepper, Diced
1/2 cup	Onion, Diced
1/2 cup	Green Onion, Diced
1/2 cup	Parsley, Chopped (keep separate)
2-3 tbsp	Olive Oil
1 tsp	Red Pepper
2 tsp	Salt
2 cloves	Garlic, Minced
1 tbsp	Cornstarch
1/2 tsp	Dried Oregano Leaves, Crushed
1-2 cups	Rice
1 cup	Water

Preparation Instructions

COMBINE ONIONS, BELL PEPPERS, GARLIC, OREGANO, RED PEPPER
ADD TO SKILLET AND SAUTEE IN OLIVE OIL UNTIL CLEAR (not parsley!)
ADD ALL OTHER INGREDIENTS EXCEPT SHRIMP & 8 OZ TOMATO SAUCE
BRING TO BOIL
REDUCE HEAT
MIX CORNSTARCH WITH TOMATO SAUCE UNTIL SMOOTH
ADD TO MIXTURE
ADD SHRIMP
SIMMER 30-45"
ADD WATER AS NEEDED FOR DESIRED CONSISTENCY

Notes: