

One half recipe for shrimp, 8 Acorns, 8 min.
 9-11 shells
 very good - even without sh

SHRIMP CREOLE

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|--------------------------------|------------------------------------|
| 1 pound cooked, cleaned shrimp | 1 large can tomatoes |
| 1 large onion, sliced | 1 cup cooked green peas - Be. |
| 3 stalks celery | 2 teaspoons sugar |
| 3 tablespoons olive oil | 7 drops Tabasco 7 drops |
| 1 tablespoon mild chili powder | 1 cup white wine |
| 2 tablespoons flour | 6 cups wild rice, cooked |

(1 minute)

Chop celery and saute with onion in oil until transparent; mix in chili powder and flour, thoroughly. Add tomatoes and peas, mix again and bring to a simmer; add sugar, Tabasco, and salt to taste. Add white wine and simmer till thickened, about 15 or 20 minutes.

Add shrimp, and cook only until they are heated through; serve at once on bed of hot wild rice.

This recipe calls for chili powder, which usually comes from Texas and is different from chili peppers or ground chili, usually New Mexican and much hotter.

try adding Acorns and measured wine in for
 and serve in 11 courses

SHRIMP CURRY