

One Recipe Serving 8 Shrimp & Creole. 8 muss.

9 - 11 in Shells

SHRIMP CREOLE

very good - even
for children etc.

1 pound cooked, cleaned shrimp
1 large onion, sliced
3 stalks celery
3 tablespoons olive oil
1 tablespoon mild chili powder
2 tablespoons flour

1 large can tomatoes
1 cup cooked green peas - Be.
2 teaspoons sugar
7 drops Tabasco - 7 drops -
1 cup white wine
6 cups wild rice, cooked
(M, W, T, E)

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 1 clove garlic and 1/2 cup sherry wine in place of the
white wine. It will be delicious.

SHRIMP CURRY