

Shrimp Creole



Ingredients: $\frac{1}{4}$ cup oil
 $\frac{1}{4}$ cup flour
1 cup 1 green onion/celery
1 cup green peppers
2 cloves garlic
1 can chopped tomatoes
18 oz tomato sauce
16 oz tomato paste
1 cup water
1 $\frac{1}{4}$ tsp salt
1 tsp pepper
 $\frac{1}{2}$ tsp red pepper
2 bay leaves
1 TB lemon juice
1 tsp Worcestershire sauce
 $\frac{1}{8}$ hot sauce
2-3 lbs shrimp

Directions: Roux with flour and oil until dark; stir in next four ingredients and cook for 5 minutes. Add the next ingredients on list and simmer for 1 hour. Add all but the shrimp. Add the shrimp at the end and cook for 3 minutes.

Christmas Eve dinner

