

## GUASTELLO'S VILLAGE MARKET

# Shrimp Creole Soup

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Serves 6

### Ingredients:

2 Strips Bacon, diced  
1 C. Diced Yellow Onion  
1 C. Diced Celery  
1 C. Diced Red Bell Pepper  
1 TB Minced Garlic  
1/3 C. Flour  
4 C. Chicken Broth  
1 Can Diced Tomatoes in Juice (14.5 oz.)  
2 TB Lemon Juice  
2 TB Worcestershire Sauce  
1 TB Tabasco Sauce  
1 tsp. Dried Thyme  
1 tsp. Sugar  
1/2 tsp. Cayenne Pepper  
1 Dried Bay Leaf  
1 lb. Medium Shrimp, peeled & deveined  
Serve with Parsley-Scallion Rice (recipe follows)

Cook bacon in a large pot over medium heat until crisp.

Add onion, celery, bell pepper, and garlic; cook 4 to 5 minutes.

Whisk in flour; cook 2 minutes.

Stir in broth, tomatoes, lemon juice, Worcestershire, Tabasco, thyme, sugar, and cayenne. Add bay leaf and season with salt; simmer 10 to 15 minutes to thicken.

Add shrimp to soup and cook 3 minutes more.

Serve in shallow bowl, with a scoop of rice if desired.

### Parsley-Scallion Rice

1 cup dry converted white rice (Uncle Ben's) – about 3 cups cooked  
¼ cup chopped fresh parsley  
¼ cup minced scallions

Cook rice according to package directions. Stir in parsley and scallions.

*Credit: Cuisine at Home*