

Cajun Shrimp Soup

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Shrimp soup, though commonly eaten in Asian cultures, is not as well known in the western countries. Enjoy this Cajun-inspired recipe on a hot summer day, as it's incredibly cooling. Makes 4 servings.

Ingredients:

8 cups chicken stock
1 ½ cups dry white wine
1 cup chopped green onions
1 cup chopped parsley
½ cup chopped celery
1 tablespoon diced garlic
1 tablespoon Worcestershire sauce
2 teaspoons Louisiana hot sauce
Salt, to taste
2 lbs of shrimp, shelled, chopped

Directions:

1. Place all ingredients except shrimp in large stockpot. Bring to a boil, reduce to a simmer, and cook, covered, for 45 minutes.
2. Add shrimp and simmer for an additional 30 minutes.