

Shrimp Creole

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This no-hassle crockpot recipe stews in a slow cooker for several hours, allowing the flavors to become extremely rich and deep—it's fantastic for cold evening and hearty appetites. Makes 4 to 6 servings.

Ingredients:

2 tablespoons butter
1/3 cup chopped onions
2 tablespoons buttermilk biscuit mix
1 ½ cups water
1 6-ounce can tomato paste
1 ½ teaspoons salt
¼ teaspoon pepper
¼ teaspoon sugar
1 bay leaf
½ cup chopped celery
½ cup chopped green pepper
2 pounds frozen shrimp, thawed, shelled and clawed
Cooked rice, for serving

Directions:

1. Melt butter in a small skillet over medium heat; add onion and cook 3 minutes, until softened. Add biscuit mix and stir until well blended.
2. In large stockpot, mix water, tomato paste, salt, pepper, sugar, bay leaf, celery, and pepper; stir well. Add onion mixture to pot. Cover and cook on low setting for 7 to 9 hours.
3. Turn to high setting, add shrimp, and cook 1 additional hour.
4. Remove bay leaf and serve over hot rice.