



JUNGLE JIM'S

International Farmers Market

5440 Dixie Hwy. Fairfield, OH 45014
Ph. (513) 829-1919/Fax (513) 829-1512

Shrimp Etouffee – New Orleans Style

1½ lbs. Fresh raw shrimp,
cleaned & deveined

1/3 cup vegetable oil

¾ cup flour

1½ cups minced onions

2/3 cup minced celery

2/3 cup minced green peppers

3 – 4 cloves of garlic, minced

¼ cup butter

½ cup tomato paste

1 can chicken broth

3 cups hot water

2 chicken bouillon cubes

2 tsp. black pepper

2 tsp. salt

1 tsp. Hungarian Paprika

1 tsp. Cajun Hot Sauce

½ cup sliced green onions

¼ cup chopped parsley

Hot cooked rice

In a heavy saucepan or Dutch oven, make a roux by stirring the oil and flour slowly over low to medium heat. When roux reaches the color of peanut butter – about 20 minutes of constant stirring – then add onions, celery, green pepper and garlic. Sauté for 5 minutes.

Meanwhile, in small skillet, melt the butter and add the tomato paste. Sauté the paste in butter until smooth and thick, again about 5 minutes. Mix with roux and add broth, water, bouillon cubes and seasonings. Simmer covered for 20 minutes. Add green onion, parsley and shrimp. Cook about 10 minutes longer or just until shrimp is done. Serve immediately over hot rice.