

Andouille –Shrimp Cream Soup

½ pound fully cooked thinly sliced andouille sausage links
1 cup chopped onion
2 thinly sliced celery ribs
1 cup chopped medium sweet red bell pepper
1 cup chopped medium green bell pepper
1 seeded jalapeno pepper, chopped
¼ cup cubed butter
3 garlic cloves, minced
2 cups frozen corn
4 medium Roma tomatoes, chopped
1 cup vegetable broth
2 teaspoons dried thyme
1 teaspoon chili powder
½ teaspoon salt
½ teaspoon pepper
¼ teaspoon cayenne pepper
1 pound peeled, deveined, uncooked medium shrimp
1 cup heavy whipping cream

In a 12 inch skillet, sauté the first six ingredients in butter until vegetables are tender. Add garlic and cook one minute longer. Add the corn, tomatoes, vegetable broth, thyme, chili powder, salt, pepper, and cayenne. Bring to a boil. Reduce heat and simmer, uncovered, for 10 minutes. Stir in shrimp and whipping cream. Bring to a gentle boil. Simmer, uncovered, for 8-10 minutes or until shrimp turn pink.

Yield: 7 servings

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