

Potato and Shrimp Soup

Serves 12

Ingredients:

- 3 lbs shrimp
- 10 new potatoes
- 3 cups milk
- ½ stick butter
- 1 medium onion, diced
- 3 medium carrots, peeled and diced, same size as onions
- 2 ½ tbsp Creole seasoning
- 4 tbsp flour
- 3 chicken bouillon cubes
- 1 ½ tsp freshly ground pepper

Preparation:

Blanch the shrimp in boiling water + the Creole seasoning for about 2 minutes. Remove from heat, remove the shrimp to a bowl with a slotted spoon to stop cooking. Let them cool.

RESERVE WATER, the shells add much flavor to the water.
After shrimp have cooled, peel and devein.
If medium cut in half, if large cut in thirds.
Set shrimp aside.

Peel and cube the potatoes, place in bowl of water.
In a large pot, like a Dutch oven melt the butter.
When butter is melted add onions and carrots.
Simmer on very low heat.
Whisk in the flour and cook for about 2 minutes.

Add potatoes, milk, and 2 maybe 3 cups of shrimp cooking water.

Add chicken bouillon cubes and let them dissolve.
They should provide enough salt.
Let the potatoes simmer in the milk and shrimp water 10 to 12 minutes.
Do not overcook or they will turn to mush.
Add the shrimp, cover and remove from heat.
The shrimp will finish cooking while the soup rests.

Let rest 10 to 15 minutes.
If you choose to reheat the soup do not boil.