

Cajun Shrimp Soup



Ingredients:

- 2 Packets of Shrimp (About 2 lbs)
- 1/2 Cup Creole Seasoning
- 3 Tbsp Ground Black Pepper
- 3 Tbsp Smoked Paprika
- 1/4 Stick of Butter
- 3 Bell Peppers
- 1 H-4 Limes
- 2 Lemons
- 1 Red Onion
- 2 Yellow Onion
- 3 Bunches of Green Onion
- 1 Bunch of Cilantro (About 3/4 Cup)
- 2 Jalapenos

Directions:

1. Cut yellow onions and jalapenos in half and transfer them to a medium skillet. Set stove on high and char for five minutes until the mixture is lightly blackened.
2. Remove the shells of all your shrimp. Place the shells into a large pot and the shrimp into a small bowl.
3. Add the creole seasoning and pepper to your pot with the shrimp shells. Get your charred onions and jalapenos to add to the pot as well. Finally, place the green onions and cilantro into the pot. This will become the stock for your soup.
4. Fill the pot up with water and transfer to the stove top. Set the stove on high and bring the mixture to a boil. Once the pot is boiling, turn the heat to low medium, place a lid on the pot, and simmer for two hours.
5. While the stock is simmering, chop up your limes and lemons. Squeeze them over the shrimp to give it a citrus kick. Then, add your smoked paprika to the shrimp and give it a toss to coat it evenly.
6. Dice your peppers, red onion, and celery. Set aside.
7. Once the stock has finished simmering, transfer the mixture into another pot using a colander to strain the liquid. Discard of the items in the colander.
8. Use a pan to sauté the diced peppers, red onion, and celery in the butter for ten minutes on high. Once they are finished cooking, transfer them directly to the stock.
9. Sauté the shrimp in the same pan for ten minutes on medium-high. Once they have finished cooking, add them to the stock.
10. Let the stock sit for one hour on medium-low heat to let all the delicious flavors mix together.
11. Wait for the soup to cool and enjoy your delicious meal with pho, rice, or as is!