

## *Idiot's Kitchen Recipe – Shrimp Creole*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

1-1 ½ pounds peeled and de-veined shrimp  
1 pound Smoked Sausage or Andouille Sausage  
2 (14 ounce) cans diced tomatoes  
1 onion  
1 red bell pepper  
Celery (about 1 cup total)  
Garlic (4-5 cloves)  
Fresh Parsley  
Olive Oil  
Worcestershire Sauce  
Hot Sauce  
Pepper  
Creole Seasoning  
Red Pepper Flakes or Cayenne Pepper  
Rice (prepare first so it can cook while you make the Creole)

In a large pot, sauté chopped onion, chopped red bell pepper and chopped celery in 2-3 Tablespoons of Olive Oil. After about 5 minutes add the chopped garlic. Cook until tender and translucent but not brown.

Slice sausage into small ½ round pieces and add to the pot. Add 2 cans of diced tomatoes. Cook 20-30 minutes until juicy and well combined.

Add 2 Tablespoons Worcestershire Sauce, Hot Sauce, crushed red pepper, black pepper and Creole Seasoning to taste. Add ¼ - ½ cup chopped fresh parsley.

Add cleaned and de-veined shrimp and cook quickly over medium heat until the shrimp turn pink and just start to curl on the edges. The shrimp will cook in 5 minutes or less.

Serve over rice with extra hot sauce for those who live their lives on the wild side.