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SHRIMP SOUP INGREDIENTS:

2 T unsalted butter or Animal Fat

1 Bunch Green Onions

4 Stalks of Celery

1 Green Bell Pepper

2 T All-Purpose Flour

1 tsp Old Bay Seasoning

2 Cups Milk

½ Cup White Rice (Jasmine)

1 Can Organic Sweet Corn

1 Bag of Medium Size Shrimp; peeled and deveined; up to 1 lb.

2 Large Potatoes

Kosher Salt

Freshly Ground Pepper

DIRECTIONS:

1. Prep all the veggies. Dice celery, bell pepper, and potatoes.
2. Thinly slice up the green onions. whites in soup, greens for garnish.
3. Heat the butter or animal fat in a large pot over medium-high heat.
4. Add green onion whites, celery, and bell pepper and cook, stirring occasionally, until vegetables are crisp yet tender, about 4 minutes.
5. Add the flour and old bay seasoning and cook, stirring, until the flour is lightly toasted, about 1 minute.
6. Stir in milk, water, potatoes, and rice. Bring to a rapid simmer, then reduce the heat to medium and cook until potatoes and rice are tender, about 15 minutes.
7. Add corn to the pot and cook 3 minutes.
8. Stir in shrimp and cook until they curl and turn opaque, about 3 more minutes.
9. Season your shrimp soup with salt and pepper.
10. Ladle the soup into bowls and garnish with Green Onions.

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**BISCUIT INGREDIENTS:**

2 ¼ Cups Self-rising flour

1/8 Cup Granulated Sugar

1 tsp Kosher Salt

2 T Local Honey

¼ Cup Shortening

1 Cup Milk (this is to make your own buttermilk)

1 tsp Vinegar (this is to make your own buttermilk)

2/3 Cup Heavy Cream

2 Cups All-Purpose Flour (to plop and dust biscuits)

**DIRECTIONS:**

1. Preheat your oven to 400°F and get out a medium size cast iron pan.
2. In a mixing bowl combine self-rising flour, sugar, salt honey, and shortening.
3. Use your hands to blend the ingredients until shortening is well combined and the mixture looks like small peas.
4. Now make the buttermilk; 1 Cup Milk and 1 T of vinegar, stir and let sit for 5 minutes.
5. Add in the homemade buttermilk and cream stir with spatula until fully combined. The dough will look wet, that means it’s perfect!
6. Get a smaller mixing bowl and add the all-purpose flour.
7. Get an ice cream scoop, or portion scooper to scoop dough and then plop in the flour. Coat the ball of dough and then pick it up and plop it in the cast iron pan. Do this until all the dough is gone.
8. When placing biscuits in cast iron pan make sure to nest each biscuit right by eachother
9. Bake for 20 minutes on top rack.
10. Cool in the pan then serve with butter and honey on the side.

**BAKERS NOTE:**

Every oven is different so baking times may vary. Make sure the tops are golden brown, that’s how you know your biscuits are ready.