

## **SHRIMPY CORN** submitted by Chef Ted Bourque

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2 lbs. raw shrimp (cleaned)	2 cans white shoepeg corn (strained/res. liquid)
2 cans whole kernel corn (strained/res. Liquid)	1 stick butter
1 medium tomato (chopped)	1 medium yellow onion (chopped)
1 stalk celery (chopped)	6 sprigs parsley (chopped)
1/2 large green bell pepper (chopped)	6 stems green onions (chopped)
1/2 cup chicken broth	1 Tbsp. Cajun seasoning of your choice
2 bay leaves	1 tbsp. paprika
1/2 tsp. chili powder	1/4 tsp. thyme
1/2 tsp. garlic powder	1/2 tsp. sugar
1/4 tsp. celery seed	1/2 tsp. tomato bouillon (optional)
Salt to taste	

In a 10 qt. Dutch oven, melt 1/2 stick of butter. Sauté onions, peppers and celery. Add corn without liquid and stir to allow corn to dry out and brown a little. Add tomatoes and continue stirring to melt the tomatoes down into the veggies and butter. On a low heat, add Cajun spice chili powder, garlic powder, paprika, celery seed and thyme. Continue stirring as the corn cooks in with the tomatoes. Add the corn liquid, chicken broth, parsley and shrimp. Let boil for 10 minutes. Add tomato bouillon. Add bay leaves and remaining 1/2 stick of butter and let cook. Add sugar. Add green onions. Check salt level and adjust as desired. let it cook until you reach the gravy level you desire. May be served over rice or as a side dish. This recipe will provide 8-12 servings

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### **Meeting, Greeting, Cooking & Eating**

Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



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