

CopyCat Bubba Gump Shrimp Co. Shrimp Creole

Ingredients

2 tablespoons Butter
1 small Onion peeled and chopped
1 small Green Pepper seeded and chopped
1/2 cup chopped Celery
2 cloves Garlic minced
One 16-ounce can whole Tomatoes undrained and chopped
One 8-ounce can Tomato Sauce
2 teaspoons Worcestershire Sauce
1/2 teaspoon dried Oregano
1/2 teaspoon dried Thyme
1/8 teaspoon Ground Red Pepper
1 1/2 pounds fresh medium Shrimp peeled and deveined
Hot Cooked Rice to serve

Directions

Add butter to a Dutch oven. Place over medium heat.

When butter has melted and is hot (do not burn), add onions, green pepper, celery, and garlic. Sauté, stirring constantly, until tender.

Add tomatoes, tomato sauce, Worcestershire sauce, oregano, thyme and ground red pepper. Stir to mix well. Cook for 15 minutes or until the desired consistency is reached, stirring constantly.

Add shrimp. Simmer for 5 minutes or until the shrimp turns pink.

Serve hot over hot cooked rice.