

Creole Gazpacho with Shrimp

*Cindy Adams Ardoin
Tony Chachere's Creole Foods
Opelousas, LA*

MAKES 8 TO 10 SERVINGS.

3 cups tomato juice
2 large tomatoes, peeled, seeded and chopped
1 medium bell pepper, chopped
1 cucumber, peeled, seeded and chopped
1 medium red onion, chopped
1 jalapeño pepper, seeded and chopped
2 cloves garlic, minced
1/2 cup Tony Chachere's Roasted Garlic and Herb Marinade
1 tablespoon Tony Chachere's Creole Seasoning, in all
Juice of 1 lime
2 tablespoons olive oil
1 pound medium shrimp, peeled and deveined
1/4 cup chopped flat leaf parsley

In a large airtight container, combine tomato juice, tomatoes, bell pepper, cucumber, onion, jalapeño, garlic, marinade and half the Creole Seasoning. Seal tight and refrigerate for 4 hours or overnight. Before serving, blend in batches in a blender or food processor until smooth.

In a bowl, combine oil, shrimp and the remaining half-tablespoon Creole Seasoning. Stir to coat shrimp well. Heat a large skillet or grill. Cook shrimp for 2 to 3 minutes on each side. Ladle gazpacho into bowls and top shrimp and parsley.

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