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Home

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SHRIMP NEW ORLEANS

- 2 Tablespoons Butter
- 1 Cup Chopped Onions
- 2 Tablespoons Flour
- 2 Cups Water
- 1/3 Cup tomato Paste
- 2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 2 Pounds Shrimp, Cleaned and Shelled
- 1 Tablespoon Snipped Parsley
- 1 Clove Garlic

DIRECTIONS

1. Melt butter.
2. Add onions and cook a few minutes.
3. Stir in flour, gradually add water.
4. Add tomato paste, salt and pepper while stirring.
5. Drop in the shrimp.
6. Cover and simmer 30 minutes.
7. Rub serving dish with garlic and add shrimp mixture.