

Chipotle Shrimp Etouffee

A very simple Etouffee for those of us that are land-locked and have poor access to crawfish. Shrimp will do in a pinch.



Ingredients:

- 1 1/2 lbs uncooked shrimp
- 32 ounces clam juice
- 8 ounces chicken broth
- 2 sticks butter
- 1 cup flour
- 1 cup diced bell pepper
- 1 cup diced celery
- 2 cups diced yellow onion
- 4 cloves minced garlic
- 1 minced chipotle in adobo sauce
- 1/2 to 1 teaspoon Tony Chechere's creole seasoning
- 1 tablespoon minced parsley

Method:

Melt the butter. Add flour gradually, whisking all the way. Make a roux that matches the color of peanut butter.

Add onions, celery and bell peppers. Cook about 5 minutes.

Add garlic and chipotles and garlic. Cook 1 minute.

Gradually add clam juice, then chicken broth, stirring as you go.

Add creole seasoning and parsley. Bring to a boil, then simmer for 20 minutes. Add shrimp and simmer for another 5 minutes, until shrimp is cooked.

Serve on a bed of white rice.