

"Shrimp Jambalaya"

1 1/2 Lbs. cooked shrimp
1/2 cup chopped bacon
6 tbsp. chopped onion
6 tbsp. chopped green pepper
2 finely chopped cloves of garlic
Dash of cayenne, pepper and paprika
2 tbsp. flour
2 tsp. salt
1 tsp. Worcestershire Sauce
4 cups canned tomatoes
4 cups cooked rice



Cut Large Shrimp in half. Fry bacon until crisp. Add onion, green pepper and garlic, fry until tender. Blend in flour and seasonings. Add tomatoes and cook until thick, stirring constantly. Stir in rice and shrimp. Serves 6.

NOTE: Shrimp can be substituted with cooked fish or scallops.

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"Panacea"