

CAFE THOMPSON RECIPE

CREOLE SMOKED ANDOUILLE SAUSAGE AND FIRE SHRIMP

This Creole-style recipe features shrimp and andouille sausage simmered in a rich, tomato-based sauce with onion, celery and bell pepper. Creole cuisine has evolved from a sophisticated, multi-ethnic fusion born in 18th-century New Orleans into a dynamic modern tradition that honors its roots while embracing new influences.

SERVES 6



INGREDIENTS

Creole seasoning

- 1 tablespoon paprika
- 1 tablespoon basil
- 1 tablespoon thyme
- 1 tablespoon oregano
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon salt and pepper
- 1 tablespoon cayenne pepper

Sausage and shrimp

- 1 tablespoon olive oil
- 1 1/2 pounds smoked Andouille sausage
- 1 1/2 pounds raw shrimp
- 1 green pepper, diced
- 1 onion, diced
- 2 celery stalks, diced
- 4 garlic cloves, chopped
- Creole seasoning
- 2 cups tomato paste
- 4 cups crushed tomatoes
- 2 teaspoons salt
- 1 teaspoon pepper
- 1/2 tablespoon sugar
- 1/2 cup basil, chopped
- 1/2 cup parsley, chopped

DIRECTIONS

In a bowl, mix all of the Creole seasoning ingredients.

In a large pot, heat the oil. Add the sausage and cook until golden brown. Add the pepper, onion, celery and garlic. Cook for 4 minutes, and then add the Creole seasoning. Cook for 2 minutes, and then add the tomato paste and crushed tomato, salt, pepper and sugar. Simmer together for 10 minutes.

Add the shrimp and cook for 5 minutes, and then add the parsley and basil. Serve hot.

Side dishes

Cajun Alfredo Pappardelle Pasta
Wilted Spinach

