# Corn & Shrimp Soup (Ray)

6 ears fresh Corn on the Cobs

1 lb headless Shrimp

1 medium size Onion

1 Bell Pepper (Red/Orange/Yellow)

3 cloves Garlic

2 stocks Celery

32 oz Chicken Broth Container

1 can RoTel Tomatoes

1 can Cream Style Corn

Olive Oil

Tabasco Sauce

Salt/Pepper/Bay Leaf/Thyme/Tony’s Chachere

Shuck Corn and remove from Cobs

Peal and chip Shrimp in half

Sauté Vegetables in Olive Oil

Add Corn, RoTel Tomatoes, Cream Style Corn stir till bubbling

Add Chicken Broth bring to boiling

Add Salt/Pepper/Bay Leaf/Thyme/Tabasco/Tony’s to taste

Add Shrimp, cover and simmer of 45 minutes

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