

Shrimp Creole

2 lbs. peeled and deveined shrimp	2 cups shrimp stock
2 Tbs. butter	2 Tbs. garlic, minced
1 Tbs. olive oil	2 bay leaves
1 large onion, finely chopped	Cayenne pepper to taste
2 ribs of celery, finely chopped	Kosher salt to taste
2 Tbs. Creole seasoning	1 tsp. black pepper
2 Tbs. tomato paste	2 Tbs. Tobasco sauce
2 1/2 cups very ripe fresh tomatoes, diced (can use canned tomatoes)	1 Tbs. Worcestershire sauce
1/2 cup dry white wine	1/2 cup green onions, chopped
	1/8 cup parsley, minced

Saute vegetables in butter and olive oil on medium heat. Add all other ingredients. Bring to a boil. Turn down and simmer on low to medium heat about 30 minutes. Add raw shrimp. Do not over cook shrimp. Cook on low until shrimp are done, 10-15 minutes. Serve over rice.