



620 Decatur Street
The Jackson Brewery
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SHRIMP AND ARTICHOKE SOUP

INGREDIENTS:

24 oz quartered artichokes	1/4 C flour plus 1 Tbsp.
1 qt. strong chicken stock or chicken stock subst.*	1 qt. heavy cream
1 C chopped green onions	1 C chopped green onions
Salt and cayenne pepper to taste	1 Tbsp. chopped parsley (for garnish)
1 tsp. thyme leaves	1/2-1 lb. shrimp, peeled and deveined, medium
	1/4 C melted butter

PROCEDURE:

Combine first five ingredients and bring to a boil. Reduce to simmer and simmer for 12 minutes.

Combine butter and flour for a light roux and add to simmering pot. Stir in heavy cream and simmer for 10 minutes.

Add shrimp and simmer for 5 more minutes. Serve with freshly chopped green onions and parsley for garnish.

NOTE: There are 2 cups of green onions total -- 1 cup to put with other ingredients and 1 cup to garnish.

* The quart of strong chicken stock can be made by draining liquid from ~~shrimp~~ *they* or liquid from artichokes.

No notes -

** Makes 6 - 8 servings