

SHRIMP & MIRLITON SOUP



INGREDIENTS

Serves 12

- 8-10 medium mirlitons, halved
- ¼ cup olive oil
- ½ cup butter
- 2 cups onion, chopped
- 1 cup chopped celery
- 1 cup bell pepper, chopped
- 2 tablespoons minced garlic
- ¼ cup flour
- 1-2 lbs. small Louisiana shrimp, peeled,
- ½ tablespoon ground ginger
- ½ tablespoon basil
- 2 qts chicken stock
- 1 cup half and half
- Salt and pepper to taste

PROCEDURE

In a large pot, add mirlitons and cover with water. Bring to boil and cook until fork-tender. This takes about 45 minutes. Drain into colander and let rest until cool enough to handle.

Remove and discard seeds and membranes. Scoop out as much flesh as you can and place in a bowl and mash until smooth.

In a large Dutch oven, heat oil and butter until melted. Add onion, celery, bell pepper, garlic, and mirliton and cook until tender. Stir in flour. Stir in stock and bring to boil over high heat. Reduce heat and simmer and season with salt, the pepper, ginger and basil. Swimmer for 25 minutes. Add shrimp and cook until shrimp are pink. Remove from heat and add half and half. Serve immediately.