



## Big Ed39s Cajun Shrimp Soup

Oscar · 28/09/2024



### Prep Time

45 mins

### Difficult

Medium

### Servings

6

### Description

This is an excellent Cajun soup recipe that's quick and easy to make and it tastes great too

### Ingredients

- - 1 tablespoon butter - ½ cup chopped green bell pepper - ¼ cup sliced green onions - 1 clove garlic
- minced - 3 cups tomato-vegetable juice cocktail - 1 (8 ounce) bottle clam juice - ½ cup water - ½ teaspoon salt - ¼ teaspoon dried thyme - ¼ teaspoon dried basil - ¼ teaspoon red pepper flakes - 1 bay leaf - ½ cup uncooked long-grain white rice - ¾ pound fresh shrimp
- peeled and deveined - 1 dash hot pepper sauce
- or to taste

### Instructions

1. Melt butter in a large pot over medium heat. Add bell pepper
2. onions
3. and garlic; sauté until tender. Stir in vegetable juice
4. clam juice
5. water
6. salt
7. thyme
8. basil
9. red pepper flakes
10. and bay leaf; bring to a boil. Stir in rice
11. then reduce the heat
12. cover
13. and simmer until rice is tender
14. about 15 minutes. Stir in shrimp and cook until opaque
15. about 5 minutes. Discard bay leaf. Season with hot sauce to serve.