

# **FAMILY RECIPES:**

## **OKRA SOUP WITH SHRIMP – Naomi Williams**

### **INGREDIENTS:**

- 2 tablespoon olive oil
- 2 garlic cloves minced
- 1 large onion, chopped
- 1 medium green bell pepper, chopped
- 2 tablespoon unsalted butter
- 2 cups fresh or thawed out corn
- 2 cups thawed out lima beans
- 1 cup diced fresh tomatoes
- 1 28oz can of diced tomatoes
- 2 1/2 cups sliced fresh or thawed out okra
- 1 bay leaf
- 1 tablespoon crushed red pepper
- 2 cups medium to large shrimp
- salt and pepper to taste

### **DIRECTIONS:**

1. Heat a large pot or Dutch oven over medium heat and add the olive oil, garlic, onions, green peppers and 1 tablespoon of butter and sauté until vegetables soften.
2. Add corn, lima bean, fresh tomatoes and mix.
3. Add canned tomatoes stir.
4. Cover, bring to a simmer and cook for 20 minutes.
5. While soup is simmering, melt remaining butter in a pan, add the shrimp, and salt and pepper to taste; cook until shrimp begins to turn pink.
6. Add okra, red crushed pepper, and mix. Then add to the soup, cover and cook for an additional 10 minutes.
7. Stir the soup and serve over rice.