

CHARLESTON SHRIMP PERLOO

1 Lb	<u>Shrimp (21-25)</u>	1 Ea	Bell Pepper, chopped
1 Tb	Butter	1 Ea	Onion, minced
½ Ea	Onions, chopped	½ C	Celery, minced
⅓ C	Celery, chopped	½ tsp	<u>Salt</u>
1 tsp	<u>Salt</u>	1⅓ C	Rice, do not rinse
3 C	Water	1-2 Cl	Garlic, minced
2 tsp	Peppercorns	1 tsp	Thyme
3 Sprig	Parsley	¼ tsp	Cayenne Pepper
1-2 Ea	<u>Bay Leaves</u>	14 Oz	Tomatoes

Peel and devein the shrimp and save the shells.

Melt the butter in a saucier over medium heat. Add shrimp shells, onion, celery, and salt and cook, stirring occasionally, until shells are spotty brown, about 10 minutes.

Add water, peppercorns, parsley, and bay leaves. Increase heat to high and bring to boil. Reduce heat to low, cover, and simmer for 30 minutes.

Strain shrimp stock through fine-mesh strainer set over large bowl, pressing on solids to extract as much liquid as possible; discard solids.

Melt the butter in the saucier over medium heat. Add bell pepper, onion and celery, and salt and cook until vegetables are beginning to soften, 5 to 7 minutes.

Add rice, garlic, thyme, and cayenne and cook until fragrant and rice is translucent, about 2 minutes.

Stir in tomatoes and their juice and 2½ cups shrimp stock and bring to boil. Reduce to a simmer, cover, and cook for 20 minutes.

Gently fold shrimp into rice until evenly distributed, cover, and continue to cook 5 minutes longer. Remove pot from heat and let sit, covered, until shrimp are cooked through and all liquid is absorbed, about 10 minutes. Serve.

From: Cook's Country