

SHRIMP SAUCE PIQUANT

The Greensheet

- ¼ cup cooking oil
- 2 tablespoons flour
- 1½ cups chopped onion
- ⅓ cup chopped green pepper
- ⅓ cup chopped celery
- 2 cloves garlic, minced
- 1 one-pound can tomatoes
- 8 ounces tomato sauce
- 3 tablespoons tomato paste
- 1 tablespoon ketchup
- 1 tablespoon finely chopped lemon zest
- 1 tablespoon sugar
- 1 teaspoon Worcestershire Sauce
- ½ teaspoon Tabasco Sauce
- ½ teaspoon salt
- ⅛ teaspoon cayenne pepper
- 1 pound shrimp, peeled and deveined
- ¼ cup chopped scallions
- ¼ cup chopped parsley
- hot cooked rice (for serving)
- lemon wedges (optional)

1. Heat oil in non-stick Dutch oven over medium heat; add flour and cook, stirring frequently, until dark brown in color, about 5 to 10 minutes.
2. Add onion, green pepper, celery, and garlic and cook until tender, about 5 minutes.
3. Add all remaining ingredients **except** shrimp, scallions, parsley, and rice; simmer one hour, stirring occasionally.
4. Just before serving, add shrimp and bring to boil; add scallions and parsley cook just until shrimp are pink all over and tender, about 4 to 5 minutes.
5. Serve over rice with additional Tabasco Sauce and lemon wedges if desired.