

## Shrimps Créole

- 1 Can of Shrimps
- 3-Pound Can of Tomatoes
- 1 Teaspoonful of Chopped Parsley
- 1 Bay Leaf
- 1 Chopped Green Pepper
- 1 Clove of Garlic
- 2 Large Onions
- 1 Tablespoonful of Butter

**S**LICE the onions and the clove of garlic, then brown them slightly in the butter; add the chopped pepper, bay leaf, parsley and tomatoes. Use only half of the tomato juice in the can or it will be too thin. Simmer until well cooked. Sauté the shrimps in a little butter, add them to the tomato mixture, season to taste, and cook for fifteen minutes longer.