

Curried Apples and Shrimp

Ingredients

- 1 x Med Onion, chopped
- 2 x Stalks Celery, chopped
- 4 T Butter or Margarine
- 2 x Apples, sliced
- 3/4 t Curry Powder
- 2 t Flour
- 3/4 c Water
- 1 x Chicken Bouillon Cube
- 3/4 lb Med Shrimp, shelled & cleaned

Instructions

Saute onion and celery in butter for 2 minutes. Add apple slices and saute another minute. Blend in curry and flour, add bouillon cube and water, stirring until well blended. Add shrimp, cover and simmer for 3 minutes, or until shrimp is no longer translucent.
Good with rice.

Courtesy of Meal-Master

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