

C A J U N P O T A T O S O U P

Ingredients:

- 3 to 4 stalks of celery chopped
- 1/2 to 1 onion to chopped
(amount is your own preference)
- 2 tablespoons minced garlic
- 1 bell pepper chopped
- 1 cup chicken broth
- 3 cups half and half
- 1 block of cream cheese
- Salt, pepper, old bay, Tony's
creole seasoning to your tasting
- Conecuh sausage (or Cajun
sausage)
- Shrimp and/or crawfish tails
- 1 can cream corn
- 4 to 5 cups of diced Yellow
potatoes (or use frozen diced
potatoes)



Instructions:

1. Cook sausage in pot. Once cook, remove sausage and leave grease.
2. Add chopped veggies and garlic to grease and cook until translucent.
3. Add cream cheese and cream corn. Once blended...add broth, half and half and seasoning. Bring to boil.
4. Then add potatoes, sausage, and shrimp/crawfish. Let simmer until potatoes are tender. Best if simmers for at least 1 hour for flavors to blend and marinate. It can seem a little sweet if not simmered long enough for flavors to blend and marinate
5. Add more seasonings to taste if necessary.