Shrimp Creole IV

Gourmet Eating in South Carolina - (1985)

3 pounds small raw shrimp, peeled and deveined

1/3 cup cooking oil

1 cup celery, chopped

1 cup green pepper, chopped

2 cups onions, chopped

2 teaspoons garlic, finely chopped

2 cups whole tomatoes, mashed

1/4 teaspoon red pepper

1 teaspoon salt

1 bay leaf

3 cups water

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In a saucepan, heat the oil. Add the celery, green pepper, garlic and onions. Saute' until tender.

Add the tomatoes, water, red pepper, salt and bay leaf. Simmer for 30 minutes allowing some of the liquid to evaporate.

Add the shrimp. Simmer for 15 minutes.

Serve over hot steamed rice.

Per Serving (excluding unknown items): 901 Calories; 74g Fat (70.6% calories from fat); 9g Protein; 60g Carbohydrate; 15g Dietary Fiber; 0mg Cholesterol; 2303mg Sodium. Exchanges: 10 1/2 Vegetable; 14 1/2 Fat.

Seafood

Dar Carrina Mutritional Analysis

Calories (kcal):	901	Vitamin B6 (mg):	1.1mg
% Calories from Fat:	70.6%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	25.5%	Thiamin B1 (mg):	.4mg
% Calories from Protein:	3.9%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	74g	Folacin (mcg):	181mcg
Saturated Fat (g):	10g	Niacin (mg):	4mg
Monounsaturated Fat (g):	18g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	43g	Alcohol (kcal):	0 20 0
Cholesterol (mg):	0mg		
Carbohydrate (g):	60g	Food Exchanges	
Dietary Fiber (g):	15g	Grain (Starch):	0

Protein (g):	9g	Lean Meat:	0
Sodium (mg):	2303mg	Vegetable:	10 1/2
Potassium (mg):	1933mg	Fruit:	0
Calcium (mg):	182mg	Non-Fat Milk:	0
Iron (mg):	4mg	Fat:	14 1/2
Zinc (mg):	1mg	Other Carbohydrate	es: 0
Vitamin C (mg):	234mg		
Vitamin A (i.u.):	3395IU		
Vitamin A (r.e.):	337 1/2RE		

Nutrition Facts

Amount Per Serving				
Calories 901	Calories from Fat: 636			
	% Daily Values*			
Total Fat 74g Saturated Fat 10g Cholesterol 0mg Sodium 2303mg Total Carbohydrates 60g Dietary Fiber 15g Protein 9g	114% 48% 0% 96% 20% 58%			
Vitamin A Vitamin C Calcium Iron	68% 389% 18% 20%			

^{*} Percent Daily Values are based on a 2000 calorie diet.