



Shrimp Etouffee

1 packet <u>Classic Cajun Dip Mix</u>	3 T oil
3 T flour	1 onion, chopped
1/2 bell pepper, chopped	3 celery sticks, chopped
3 T tomato paste	1 1/4 cup beef stock
1 cup dry white wine	1 T tabasco
1 1/2 lbs. shrimp	

Heat oil in a Dutch oven. Add flour to make a roux. Add all ingredients except shrimp. Cook until thick stirring constantly. Add shrimp. Heat 2 minutes. Remove from heat. Serve over cooked rice.