



Cream of Shrimp Soup

From Tom and Mary Kay

$\frac{1}{2}$ lb. Fresh shrimp, cleaned, not cooked

2 qts. Water

1 tablespoon salt

2 tablespoons Italian dressing

- **Mix all ingredients, except shrimp, in 4 or 5 quart pot. Bring to a boil.**
- **Drop shrimp in liquid one at a time, let boil for 3 minutes.**
- **Turn heat off and let set until cool.**
- **Remove shrimp from liquid, cut into small pieces, pour liquid into another bowl.**
- **Place 2 tablespoons flour, 2 tablespoons butter or oleo in pan, cook until smooth paste.**
- **Add 1 cup milk or half-and-half, stir, and then add stock and shrimp.**
- **Cook until creamy.**

Serves 4 to 6

