

# BAILEY'S ANDOUILLE, LLC



## Corn Soup

*There is a perfect blend of spices and vegetables in this hearty soup. Feel free to share this recipe as is and intact.*

### Ingredients:

- 1 lb. Shrimp, peeled
- ½ lb. Bailey's andouille, sliced
- ¼ c. Vegetable oil
- 1 8 oz. can whole tomatoes
- 1 box Bailey's Cajun Creole Roux Mix
- 4 c. Hot water, divided
- 2 16 oz. cans whole kernel corn
- 1 16 oz. can creamed corn
- 3 Medium potatoes, diced



### Directions:

In a 5-quart pot, fry shrimp and andouille in oil over medium heat for 10 minutes. Add tomatoes and cook 5 minutes. Whisk together ⅓ cup of roux from packet into 2 cups of hot water.

Add ½ packet of spices, potatoes, ½ packet of seasoning and blended roux to pot and cook for 15 minutes, stirring occasionally. Add corn and creamed corn with remaining 2 cups of hot water and cook on medium heat for 20 minutes or until potatoes are tender. Add more spice if desired. Yields: 8-10 servings.

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