

Okra Soup with Shrimp



Ingredients

- ½ pound of smoked meat, such as pork or turkey (optional)
- 2 pounds fresh tomatoes, diced, or one 28-ounce can of diced tomatoes
- 5 cloves garlic
- 1 hot pepper
- 1 bay leaf
- 3 to 4 thyme sprigs
- 1 pound okra
- 1 small onion
- ½ pound fresh butterbeans, shelled
- Salt, to taste
- ½ pound of shrimp, cleaned

Info

- **Prep:** 20
- **Cook:** 20
- **Serves:** 4
- [Source](#)

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Directions

1. If using smoked meat, add it to pot with tomato, garlic, hot pepper, bay leaf and thyme. Pour water over meat to just cover. Cook over medium-high heat until meat is tender.
2. Slice okra into half-inch pieces. Dice onion. Add okra, butterbeans, and onions to pot; cook until okra is tender, approximately 10-15 minutes.
3. Salt shrimp and add to pot. Cook shrimp for 2-3 minutes. Salt to taste throughout cooking

process. Serve with rice.

[okra](#), [shrimp](#), [onion](#), [beans](#), [tomato](#), [ham hock](#), [smoked turkey](#), [turkey](#), [southern](#)

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