

Curried Shrimp (recipe courtesy of Linda Rogers)

Ingredients

¼ cup unsalted butter
¼ cup flour
½ tsp. salt
½ tsp. paprika
1 tsp. curry powder
1 ½ cup Whole Milk (no skim, 2%, etc.)
3 tblsp. Ketchup
¼ cup Sherry
50-60 medium shrimp, uncooked, deveined and cleaned

Serve over cooked white rice

Preparation

Melt butter over medium heat until foamy and remove from heat. Mix together dry ingredients and whisk into butter until combined.

Add milk a little at a time until mixture is smooth and return to medium heat. Stir mixture continuously until smooth and thickened. Add ketchup, Sherry and Shrimp. Keep stirring until well combined and Shrimp is no longer pink.

Serve immediately over freshly cooked long grain rice.

Optional garnishes – sliced banana, coconut flakes, chopped peanuts or cooked peas.