

# Jeanne Booth, Property Manager, shares her White Beans & Shrimp



## CHATTING WITH JEANNE

### How long have you been at Corporate Realty?

I've been at Corporate Realty for 7 years now. I've been working in the real estate business for 35 years, so I've known and worked with everyone at Corporate Realty for a long time.

### What made you want to share a recipe with Corporate Realty clients?

Food is a great gift to share with others, and cooking food to share is even better.

### How long has the recipe been in your family?

This recipe belongs to my husband, David Steudlein. He has been cooking this dish for over 30 years. The recipe is originally from a chef who worked in the French Quarter.

*"I love the people I work with. My job is very rewarding, and I especially love the fact that no two days are ever the same."*



**CORPORATE REALTY**

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## Home-cooked Talent





# White Beans & Shrimp Serves 4-6

## INGREDIENTS

- 1 lb. great northern white beans (rinse before cooking)
- 2 stalks celery, chopped
- 2 large white onions, chopped
- 1 c. fresh parsley, chopped
- 12 oz. bacon
- 3 tbsp. granulated garlic
- 1 tbsp. Tabasco or 2 tbsp. of Louisiana Hot Sauce
- salt to taste
- pepper to taste
- 1 tbsp. liquid crab boil
- 8 c. water
- 1 lb. peeled, raw shrimp (16-20 count preferred, rinsed well, devein if desired)

## STEP 1

In a 4 quart pot, add water and all ingredients except for the beans, bacon and shrimp. Bring to a boil. While waiting for the water to boil, slice bacon in 1/2" pieces (easier if bacon is slightly frozen). Add bacon to pot, stir to combine and bring back to a boil. Let cook for 15 minutes so that water soaks up all seasoning. Add beans. Cook on medium heat for 2-3 hours or until beans are soft and creamy (add more water along the way if needed).

## STEP 2

Once beans have cooked to desired consistency, add shrimp and cook for an additional 30 minutes. Serve over hot rice.

JEANNE'S TIP

Serve over white rice with French bread and a cold beer, Barq's root beer or red creme soda.

