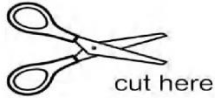


# Sucha-Tash Big Mama's Way Recipe

## Main Dish



### Ingredients

½ c. canola oil  
4 c. okra, slice  
2 tbs. vinegar, white  
4 to 5 large tomatoes peeled and chopped  
2 c. corn, fresh or frozen  
3 lb. large shrimps, deveined  
1 tsp. black pepper  
1 tsp. salt  
2 tbs. Tony Chachere's original  
creole seasoning or to taste

### Cooking Instructions

1. In a large heavy skillet, heat oil, add okra and vinegar, cook until all slimy substance is removed.
2. Add tomatoes, corn and onion, stir 1 large onion chopped finely well and cooks for 10 minutes.
3. Add shrimps, black pepper, salt and Tony Chachere to taste, covered and simmer for 20 minutes.

**Serves 4 to 6.**

Courtesy of [www.asundaydinner.com](http://www.asundaydinner.com)