

## CHEESY SHRIMP AND BROCCOLI SOUP

This is one of my favorites. I sort of made this up when I was trying to make something that tasted like Coquille Saint Jacques. I have even slurped it down cold on a hot summer day.

1 can cream of mushroom soup  
1 can nacho cheese soup or if not available use cheddar cheese soup and add a few dashes of hot sauce  
1/2 LB fresh broccoli- chopped  
1/2 LB fresh mushrooms- sliced  
1 1/2 soup cans water  
3/4 LB cleaned and cooked shrimp

In a pot, put soups, water, broccoli and mushrooms. Bring to a slow boil and simmer about 10 minutes or until the broccoli is tender. Do not overcook. Add the shrimp and heat through about a minute or so.

