

Chef from the Hood Recipes



Chef:

Emeril Lagasse Chef/host of Emeril Live, The Food Network Television

Recipe:

Emerilized Barbequed Shrimp!

Ingredients:

- 2 lbs. medium-large shrimp in shells, (about 42)
- 2 tablespoons Creole Seasoning
- 16 turns freshly ground black pepper, in all
- 2 tablespoons olive oil, in all
- 1/4 cup chopped onions
- 2 tablespoons minced garlic
- 3 bay leaves; 3 lemons, peeled and sectioned
- 2 cups water
- 1/2 cup Worcestershire sauce
- 1/4 cup dry white wine
- 1/4 teaspoon salt
- 2 cups heavy cream
- 2 tablespoons butter
- Garnish of chopped chives & petite rosemary
- biscuits

Fetzer's Executive Chef Bridget Harrington exclaimed, "Emeril's shrimp were delicious and so easy to make. A perfect first course for an Evening Under the Stars!"

Peel shrimp, leaving tails attached. Reserve shells. Use your hands to coat shrimp with 1 tbs. Creole Seasoning & 8 turns pepper. Refrigerate shrimp & make the sauce base. Heat 1 tablespoon olive oil in large pot on high. When hot, add onions & garlic. Saute 1 minute. Add reserved shrimp shells, remaining Creole Seasoning, bay leaves, lemons, water, Worcestershire, wine, salt & 8 turns of pepper. Stir & bring to boil. Reduce heat; simmer 30 minutes, then cool for 15 minutes. Strain into a small saucepan. Boil, stirring until thick, syrupy & dark brown (about 15 minutes). Makes 4 to 5 tablespoons of bbq sauce base. Heat 1 tablespoon olive oil in large skillet. When hot, add seasoned shrimp. Saute 2 minutes, shaking skillet. Add cream & bbq base. Stir & simmer 3 minutes. Remove shrimp with tongs to warm platter. Whisk butter into sauce in skillet. Mound shrimp, spooning sauce over all. Garnish & enjoy! Serves four.