

Cooking at Riegelmann's

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Shrimp and Andouille Creole

Sauce:

2 Tbl. Butter

1 Jumbo sweet onion diced (or 2 small)

1 red and 1 yellow bell pepper diced

2 Jalapeno peppers diced very small

4 stalks celery diced

2 Tbl chopped garlic

2 cans diced tomatoes (28 oz)

1 can crushed tomatoes (28 oz)

1 quart chicken broth

2 bay leaves

1 Tbl dried basil

½ Tbl dried thyme

½ Tbl dried oregano

½ cup brown sugar

Salt and pepper to taste

Cayenne pepper optional

Caramelize onions in butter

Add peppers, celery, and garlic. Cook for a few minutes

Add herbs & spices, tomato product, and chicken stock.

Simmer over a low heat until the sauce thickens

Add brown sugar to taste and adjust seasoning

Per person:

1 ounce butter

2 ounces sliced Andouille Sausage
4 ounces peeled and deveined shrimp
1 cup Creole sauce
1 ounce butter
Green onions to taste

In a skillet, melt butter over a medium heat
Add Andouille sausage slices and brown
Add shrimp and brown
Deglaze the pan with a little water or fresh stock
Add Creole sauce, bring to a boil then simmer until shrimp are cooked
Stir in whole butter and green onions to finish the sauce
Serve with steamed rice