

Name: Shrimp Sauce Piquante

Yield: Serves 6		Author: Bryant Walker	
Ingredients	Actual		Notes
	Weight	Measure	
Peanut oil		1/2 cup	
All-purpose flour		1/2 cup	(add more if needed)
Onion, Vidalia (or white)	1 large	1 1/2 cups	Chopped
Celery		1/2 cup	Chopped
Garlic		2 tbsp.	Minced
Green onions (optional)		1/2 cup	Chopped
Green bell pepper		1/2 cup	Chopped
Parsley		1/4 cup	Chopped
Seafood broth		2 cups	
Water as needed			
Shrimp, large deveined	2 lbs		Peeled and Thawed
Hot sauce. (Tobasco) (optional)		2 tsps.	
Salt, kosher		1-1/4 tsps.	
Black pepper		1/2 tsp.	
Rotel or crushed tomatoes	1 14oz can		
Tomato sauce	2 8oz cans		
Tomato paste	1 can		
Rice, white long grain		4 cups	Cooked
Preparation			
<p>First you make a roux. Add the oil in a large Dutch oven (or other suitable pot) over medium-low heat and stir in flour. Cook, stirring <u>constantly</u>, until mixture turns golden brown, 10 to 12 minutes. Increase heat to medium, and add onion, celery, and garlic. Cook, stirring often, until soft and golden, about 15 minutes.</p>			
Cooking Directions			
<ol style="list-style-type: none"> 1. Stir in bell peppers and cook, stirring often, 5 minutes 2. Stir in broth and a cup of water (more water as necessary), and cook, stirring constantly, until mixture thickens 3. Stir in hot sauce, salt, pepper, tomatoes, tomato paste and tomato sauce; cook 5 – 10 more minutes 4. Stir in green onions and parsley 5. Add water as necessary, but do not thin liquid too much. You want a thicker liquid similar to gravy sauce 6. Simmer on low heat for about an hour 7. Stir in shrimp, and cook, stirring occasionally, until shrimp turn pink, about 7 minutes 8. Remove from heat. Cover and let stand 5 minutes. Serve over hot cooked rice. <p>These directions are suggested and you can add ingredients as you like. The important parts are; make a good roux, don't make the sauce too thin and add the shrimp last because it only takes about 5 minutes to cook shrimp.</p>			