



BARBECUED SHRIMP & ROSEMARY BISCUITS

RECIPE PART 1



EMERIL LAGASSE
Chef/Restaurateur

“ This dish has been on the menu at my flagship restaurant, Emeril's, nearly since Day One. It is my take on the classic New Orleans dish known as “Barbecued Shrimp”. My version calls for a rich barbecue sauce base which is added to the skillet after the shrimp are sautéed and makes a terrific pan sauce which is perfect for soaking up with the rosemary biscuits. ”





BARBECUED SHRIMP & ROSEMARY BISCUITS

RECIPE PART 1

SERVES
4-6

INGREDIENTS

- **2 lbs** medium raw shrimp in their shells
- **1 tbsps** Emeril's Original Essence or Creole Seasoning (*recipe follows – scan QR code*)
- **½ tsp** freshly ground black pepper
- **¼ cup** barbecue sauce base (*recipe follows – scan QR code*)
- **1 tbsps** vegetable oil
- **1 cup** heavy cream
- **2 tbsps** unsalted butter, cut into pieces
- **12** rosemary biscuits (*see recipe card part two*)



LOUISIANA CREOLE

1

Peel and devein the shrimp, leaving only their tails attached. (Reserve the shells, if desired, to make the shrimp stock). Season the shrimp with the Essence and black pepper, tossing to coat evenly. Cover and refrigerate while making the sauce base and biscuits

2

Heat the oil in a large skillet over high heat. Add the seasoned shrimp and cook, stirring, until they begin to turn pink, about 2 minutes. Add the cream and barbecue sauce. Reduce the heat to medium-high and simmer, stirring, until reduced by half, about 3 minutes. Transfer the shrimp to a platter with tongs. Gradually whisk the butter into the sauce. Remove from the heat

3

Place 2 – 3 biscuits on each plate. Divide the shrimp among the biscuits and top each serving with ⅓ to ½ cup of the sauce. Serve immediately



Recipe from *From Emeril's Kitchens: Favorite Recipes from Emeril's Restaurants*, by Emeril Lagasse, published by HarperCollins Publishers, Inc., New York, 2003, courtesy Martha Stewart Living Omnimedia, Inc.

Use QR code or visit imexamerica.com/emerilrecipe to link to the remaining recipe to make barbecue sauce and creole seasoning

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**BARBECUED
SHRIMP
& ROSEMARY
BISCUITS**

RECIPE PART 2



**imex**



MAKES
12
MINI
BISCUITS

ROSEMARY BISCUITS

RECIPE PART 2

INGREDIENTS

- 1 cup** all purpose flour
- 1 tsp** baking powder
- 1/8 tsp** baking soda
- 1/2 tsp** salt
- 3 tbsps** unsalted butter
- 1/2 to 3/4 cup** buttermilk
- 1 tbsp** minced fresh rosemary

- 1** Preheat the oven to 400°F/200°C
- 2** Sift the dry ingredients into a large mixing bowl. Work the butter into the flour with your fingers or a fork until the mixture resembles coarse crumbs. Add 1/2 cup of the buttermilk, a little at a time, using your hands, to work it in just until thoroughly incorporated and a smooth ball of dough forms. Add up to an additional 1/4 cup buttermilk if the mixture is too dry, being very careful not to overwork or over-handle the dough, or the biscuits will be tough
- 3** On a lightly floured surface, pat the dough into a circle about 7-inches in diameter and 1/2-inch thick. Using a 1-inch round cookie cutter, cut out 12 biscuits
- 4** Place the biscuits on a large baking sheet. Bake until golden on top and lightly brown on the bottom, 10 to 12 minutes. Serve warm



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LOUISIANA CREOLE



BARBECUE SAUCE BASE

MAKES
ABOUT
1/2
CUP

INGREDIENTS

- **1 tbsp** olive oil
- **1/2 cup** yellow onions, finely chopped
- **1 tsp** salt
- **1 tsp** coarsely ground black pepper
- **3** bay leaves
- **1 tbsp** minced garlic
- **3** lemons, peeled, white pith removed, and quartered
- **1/2 cup** dry white wine
- **2 cups** shrimp stock
- **1 cup** Worcestershire sauce



LOUISIANA CREOLE

1

Heat the olive oil in a medium, heavy saucepan over medium high heat. Add the onions, salt, pepper, and bay leaves, and cook, stirring, until the onions are soft, about 2 minutes. Add the garlic, lemons, and white wine, and cook for 2 minutes. Add the shrimp stock and Worcestershire sauce and bring to a boil over high heat. Reduce the heat to medium-low and simmer until the sauce is reduced to 1/2-cup, about 1 hour and 15 minutes

2

Strain the sauce through a fine mesh strainer, pressing on the solids with the back of a spoon. Set aside until needed. (The sauce base can be refrigerated in an airtight container for up to 3 days, or frozen for up to 2 months)

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CREOLE SEASONING

SUBSTITUTE FOR EMERIL'S ORIGINAL ESSENCE

MAKES
ABOUT
2/3
CUP

INGREDIENTS

- **2 ½ tbsps** paprika
- **2 tbsps** salt
- **2 tbsps** garlic powder
- **1 tbsp** black pepper
- **1 tbsp** onion powder
- **1 tbsp** cayenne
- **1 tbsp** dried oregano
- **1 tbsp** dried thyme

1

In a small bowl combine all the ingredients thoroughly

2

Store in an airtight container



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