



## BBQ Shrimp Sauce

<u>Ingredients</u>	<u>Amounts yield 2.5 Quarts</u>
Thai chili sauce	2 cups
Worcestershire sauce	2 cups
Shrimp base	1/4 cup
Lemon juice	1/2 cup
Chopped garlic	1 tbsp
Black pepper	3/4 tbsp
Salt	1 tbsp
Water	1 quart

### ***Procedure***

1. *Place all ingredients in a mixing bowl and mix until incorporated.*
2. *Pour in a clear cambro, lable, cover and refridgerate.*

## BBQ Shrimp Sauce

<u>Ingredients</u>	<u>Amounts</u>
Olive oil	1 oz
Bell pepper & onion mix	1 tsp
16/20 tail on shrimp	8 ea.
Creole	a/n
La Bayou Bistro BBQ Mix	4 oz
Green onions	1 oz
Heavy cream	2 oz
Garlic butter	1 tbsp

### ***Procedure***

1. Heat oil, add bellpepper mix.

As seen on TV's "Cooking with Love" Segment #3

2. Sear shrimp
3. Add seasonings and saute for 30 seconds.
4. Add BBQ mix and green onions. Reduce for 2 - minutes.
5. Add heavy cream and bring to a simmer.
6. Add butter and toss until fully incorporated.
7. Pile shrimp in center of plate and pour sauce on top.
8. Soak it up with some New Orleans french bread and smile!