



## Pepper Jelly Shrimp Glaze (Sauce)

<u>Ingredients</u>	<u>Amounts</u>
Chopped red bell pepper	1.5 cup
Chopped fresh jalapeno pepper	1/2 cup
Apple cider vinegar	3 cups
Sugar	3 quarts
Corn starch	1/4 cup
Water	1 cup

### ***Procedure***

1. *Process red pepper and Jalapeno peppers in a food processor until minced.*
2. *Combine pepper mixture, vinegar, and sugar in a sauce pan and bring to a rolling boil.*
3. *Add corn starch/water slurry and mix well.*
4. *Pour in container and refrigerate.*

## Pepper Jelly Shrimp

<u>Ingredients</u>	<u>Amounts</u>
Lots of big old Louisiana gulf shrimp.	2 lbs
La Bayou Bistro Seasoning	1/4 cup
Corn meal	2 cups
Eggs	3-4

### ***Procedure***

1. *Liberally season raw, peeled & deveined shrimp. (Leave tails on)*
2. *Egg wash shrimp and coat with corn meal*
3. *Deep fat fry approx 4-minutes*
4. *Immediately coat shrimp with pepper jelly glaze in a large mixing bowl.*
5. *Serve over a lettuce garnish and Eat, Eat, Eat!*