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NOLA PAN BBQ SHRIMP

Recipe Details

New Orleans style pan BBQ sauce delivers the authentic flavors of NOLA with our expertly blended condiments used as ingredients for the flavorful and indulgent NOLA Pan BBQ Shrimp.

For the Pan BBQ Sauce:

1. Combine BBQ, Frank's and Creole Mustard. Mix well and set aside.
2. Mince scallion sand keep whites and greens separate. Set aside.
3. Cook bacon. Reserve 1 1/2 tablespoons of drippings for use later in the recipe. Chop the bacon and reserve for garnish.
4. Heat butter and reserved bacon drippings in a large saute pan. Add minced scallion whites and garlic. Saute until translucent.

For the Pan Shrimp and to finish the NOLA BBQ Sauce:

1. Toss Shrimp in Cajun Seasoning.
2. Saute shrimp with scallions and garlic for just 1 minute on each side.
3. Add cream, the BBQ-Frank's-Creole Mustard mixture and heat through.
4. Remove from heat and add lemon juice.
5. Plate 1 cup of rice and top with about 1/2 cup of sauce and shrimp.
6. Garnish each serving with shredded cheese, reserved chopped bacon and scallion greens.

RECIPE TYPE: ENTREES
CUISINE: AMERICA
PREP TIME: 40 MINUTES
TOTAL TIME: 5 MINUTES

NUTRITION INFORMATION (PER SERVING)
CALORIES: 50
SODIUM: 160 MG
CARBOHYDRATES: 8 G
PROTEIN: 2 G

NOLA PAN BBQ SAUCE | INGREDIENTS | SERVES 4

6 TABLESPOONS **CATTLEMENS ® KANSAS CITY CLASSIC BBQ SAUCE**
3 TABLESPOONS **FRANKS ® ORIGINAL BUFFALO WINGS SAUCE**
2 TABLESPOONS **ZATARAINS ® CREOLE MUSTARD**
1/4 CUP SCALLIONS, MINCED
1/4 POUND BACON
2 TABLESPOONS BUTTER
1 1/2 TABLESPOONS BACON DRIPPINGS, RESERVED FROM ABOVE
1 TEASPOON GARLIC, MINCED
1 TEASPOON **MCCORMICK CULINARY ® CAJUN SEASONING**
1/3 CUP HEAVY CREAM
1 TABLESPOON LEMON JUICE, FRESH

NOLA PAN BBQ SHRIMP | SERVES 4

1 1/2 POUNDS SHRIMP, 21/25 CT, PEELED AND DEVEINED
2 TABLESPOONS **MCCORMICK CULINARY ® CAJUN SEASONING**
1/3 CUP HEAVY CREAM
1 TABLESPOON LEMON JUICE, FRESH
4 1/2 CUPS **ZATARAINS ® RED BEANS & RICE MIX, REDUCED SODIUM**
6 TABLESPOONS CHEDDAR CHEESE, FINELY SHREDDED