SHRIMP REMOULADE

Source: Chef Paul Prudhomme's Louisiana Kitchen

Prepared: June 2018 by Laura Lutz

Makes: 6 Appetizer servings

Make the Remoulade Sauce several hours ahead or, preferably, two to three days before serving. It keeps several days refrigerated and improves with time.

3 cups Basic Seafood Stock or water
2 bay leaves
½ teaspoon white pepper
½ teaspoon onion powder
½ teaspoon garlic powder
½ teaspoon dry mustard
½ teaspoon ground cayenne pepper
½ teaspoon black pepper
¼ teaspoon dried thyme leaves
¼ teaspoon dried basil leaves
1 ½ pounds unpeeled shrimp, without heads
1 ½ cups **Remoulade Sauce**
6 large bowl-shaped lettuce leaves
2 cups very thinly shredded lettuce
1 ½ small tomatoes, cut in to 12 wedges
12 black olives
6 large sprigs parsley

Combine the stock or water and the seasonings in a large saucepan. Bring to a boil; reduce heat and simmer 3 minutes. Turn heat to high and add the unpeeled shrimp. Cook uncovered over high heat for 3 minutes. Immediately drain the shrimp and refrigerate. When cool, peel shrimp and then chill well.

In a medium size bowl, combine the chilled shrimp and the Remoulade Sauce. For each serving, place a lettuce leaf on a salad plate and mound about 1/3 cup shredded lettuce in the center; top with 6-10 shrimp. Garnish each salad with 2 tomato wedges, 2 black olives and a sprig of parsley.

Remoulade Sauce

2 egg yolks
¼ cup vegetable oil
½ cup finely chopped celery

½ cup finely chopped green onions
¼ cup chopped fresh parsley
¼ cup horseradish, finely grated fresh or prepared
¼ lemon, seeded
1 bay leaf, crumbled
2 T. Creole mustard
2 T. catsup
2 T. Worcestershire sauce
1 T. prepared mustard
1 T. white vinegar
1 T. Tabasco sauce
1 T. Minced garlic
2. tsp Sweet paprika
1 tsp salt

In a blender or food processor, beat the egg yolks 2 minutes. With the machine running, add the oil in a thin stream. One at a time, blend in the remaining ingredients until well mixed and lemon rind is finely chopped. Chill well. Makes 1 ½ cups.

COOK'S NOTES