

The Art of

LOUISIANA SEAFOOD



Meribo's BBQ Shrimp Linguini with Hot Sausage (feeds 4-6)

This recipe may seem daunting to some because it has a few steps, but it's actually fairly simple, and the results are well worth the extra preparation. We've scaled the recipe back for home use, but it scales up nicely for larger parties. *-Chef Gavin Jobe*

Shrimp

Peel 2lbs of Louisiana white or brown shrimp, keeping the heads and shells for the sauce, and keeping the tail of the shrimp on for presentation and grab-ability! Place them in the refrigerator until you cook the final dish.

Hot Sausage

Remove 12 oz of uncooked hot sausage from the casing and brown in a pan with a small amount of oil, making sure to break it up as it cooks. Strain the excess fat and set aside.

Linguini

We make our own pasta at Meribo, and it's pretty easy to do, but to make this recipe a little simpler, we suggest just buying a good quality dry pasta and following the instructions on the box. You will want to reserve some of the pasta cooking water to help bring the sauce together. You should need about 1lb dry.

Sauce Base Ingredients:

- Heads and peels from 2 lbs of Louisiana u12 to u15 size shrimp
- 1 orange, halved
- 1 lemon, halved
- 1 onion, roughly chopped
- 4 garlic cloves, smashed
- 2 bay leaves
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 2 12oz beers (I prefer something mild in flavor)
- 1.5 cups worcestershire sauce
- ½ cup water

(continued)



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Procedure:

Combine all of the ingredients in a pot and simmer for 1 hour or until the mixture has reduced to 1/3 of its original volume. Strain the mixture through a fine strainer, making sure to press on the solids with the back of a spoon to push any liquid out. Set this mixture aside.

Lemon Parsley Butter Ingredients:

- 1.5 sticks unsalted butter, softened, but not melted
- Zest of two lemons
- 1 bunch of flat leaf parsley, finely chopped

Procedure:

Combine ingredients in a bowl and mix thoroughly so the lemon and parsley are evenly distributed through the butter. Once this is done, put back in the refrigerator for it to harden.

Garnish

We use green onions cut on a bias, for a little nicer look, but chives are also a great option.

Final Assembly

Put a large saute pan over medium high heat, and drizzle in enough good olive oil to barely coat the bottom. Season the shrimp with salt and pepper, and add them to the pan. Once the shrimp start to cook on one side, flip them over and add the cooked hot sausage. After about a minute add the sauce base to the pan and turn up the heat to high. Depending on the size of your shrimp, you may need to remove them at this time to make sure they don't overcook. If you do, you will add them back to the sauce mixture later. Once the sauce starts to bubble aggressively and thicken slightly, add the butter to the pan, along with the cooked pasta and about 2 oz of reserved pasta water. At this time, be sure to keep the pasta moving in the pan so that the butter melts slowly and fully incorporates into the sauce. You can add the shrimp back at this time, and then go to plate. We serve a thick twirl of pasta and 4-5 shrimp depending on the size, making sure to get some of that hot sausage onto each plate. Garnish with green onions or chives and enjoy!

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