

# New Orleans BBQ Chicken and Shrimp

New Orleans BBQ shrimp is shrimp cooked in a savory Butter-Worcestershire sauce served over rice. I added chicken to the recipe because not everyone likes it all shrimp. Use 3 lbs shrimp if going with all shrimp. Other suggested variations are catfish, cod, or other meaty flesh fish of your choice in place of or in addition to the shrimp and/or or chicken. You may adjust the spiciness by adjusting the amount of Thai Sweet Garlic Chili Sauce or powdered Cayenne in the Creole Seasoning mix. I did not add the Cayenne to the Creole Seasoning mix and the sauce recipe was perfect for my wife and daughter. I would have liked it a little spicier and recommend adding the powdered Cayenne if you like a little spicier kick. The sauce transforms the rice into the Cajun classic dirty rice.

Serves 4.

## Ingredients:

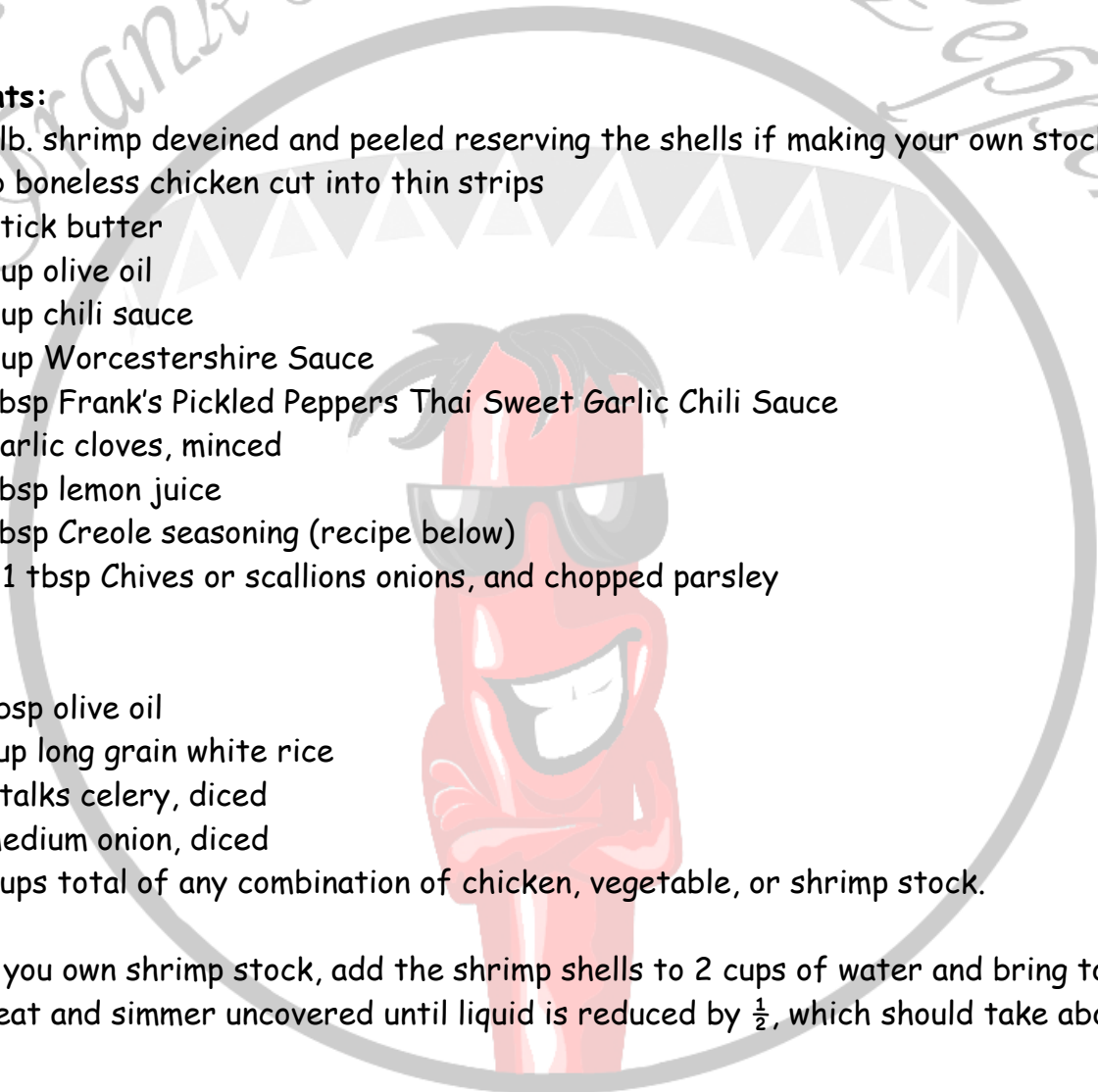
- 1½ lb. shrimp deveined and peeled reserving the shells if making your own stock.
- 1 lb boneless chicken cut into thin strips
- ½ stick butter
- ¼ cup olive oil
- ¼ cup chili sauce
- ¼ cup Worcestershire Sauce
- 2 tbsp Frank's Pickled Peppers Thai Sweet Garlic Chili Sauce
- 2 garlic cloves, minced
- 2 tbsp lemon juice
- 2 tbsp Creole seasoning (recipe below)

Optional: 1 tbsp Chives or scallions onions, and chopped parsley

## Rice

- 1 tbsp olive oil
- 1 cup long grain white rice
- 2 stalks celery, diced
- 1 medium onion, diced
- 2 cups total of any combination of chicken, vegetable, or shrimp stock.

(To make you own shrimp stock, add the shrimp shells to 2 cups of water and bring to a boil. Reduce heat and simmer uncovered until liquid is reduced by ½, which should take about 15-20 min)



# New Orleans BBQ Chicken and Shrimp

## Creole Seasoning Mix:

- 1 tsp sweet paprika
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp Italian Seasoning
- $\frac{1}{2}$  tsp ground black pepper or you may use half white and half black pepper
- $\frac{1}{2}$  tsp dried thyme leaves
- (Optional:  $\frac{1}{4}$  tsp powdered Cayenne)

Combine all ingredients and mix well or pulse in a food processor

## Method Directions:

1. Add shrimp and Creole seasoning to a bowl, mix well and set aside.
2. Start the rice by adding the oil to a medium pot and heat on medium high. Add celery and onion and sauté until translucent, about 7 minutes.
3. While the vegetables are sautéing, add olive oil and butter to a large skillet and heat on low heat until butter melts.
4. Turn heat up to medium, add Thai Sweet Garlic Chili Sauce and garlic to pan and cook for a minute. Be careful not to turn the heat up to high to avoid excess splattering from the butter.
5. Once the vegetables are translucent add stock and rice and bring to a boil. Reduce heat and simmer on low heat covered for 15 min or per package directions.
6. Add chicken to the butter-oil mixture and cook on medium heat until no longer pink.
7. Add Chili sauce, Worcestershire, and lemon juice. Bring to a boil. Reduce heat to low, and add shrimp and let simmer covered for 3 min. or until shrimp are pink.
8. Serve over rice and enjoy!