

Shrimp Recipes

Caribbean Jerk Shrimp Tacos

New Orleans Style BBQed Shrimp

Pineapple Blackened Shrimp Boats

Primary Ingredients:

Fresh Shrimp (small to medium size)
Flour Tortillas
Slaw Mix
chopped cilantro
EVOO and Butter (use equal portions)
Jamaican Jerk Seasoning

Fresh Shrimp (medium to large size)
Butter
Garlic (minced/chopped)
Worcestershire sauce
Black Pepper
Creole/Seafood Rub
Lemons

Fresh Shrimp (medium size)
Pineapple-fresh
Corn
Red Pepper
Red Onion
Cooked Brown Rice
Butter & EVOO
Cajun Seasoning, Seasoned Salt, Old Bay

Add Ons:

Mayo
Jamaican Jerk Seasoning

Sliced Scallions/Green Onion
Chopped Cilantro

Side Items:

Chips and Guacamole
Mango Salsa
Limes

Garden Salad
Fresh French Bread (warm)
Cooked White Rice

Directions:

Peel and Devine Shrimp. Remove tails.
Toss Shrimp with Jerk Seasoning
Saute Shrimp in Butter and EVOO till Pink--3 to 5 minutes
Mix Mayo and Jerk Seasoning and Toss over Slaw Mix
Heat Tortillas in oven or microwave
Assemble Tacos with Slaw Mix, Shrimp and squeeze of lime

Peel and Devine Shrimp (leave tails on)
Cut butter into cubes
Heat Garlic, Butter, Worcestershire sauce, pepper and seasoning
Once simmering, add Shrimp.
Cut lemons in half and squeeze juice into pan, add lemon halves to pan.
Swirl the pan while adding remaining butter until emulsified.
Remove lemon halves and discard.
Transfer all to large bowl. Serve with Rice and plenty of bread for sopping.

Core and chop Pineapple (will not need all)
Cook Rice according to package
Saute pineapple, corn, onion, pepper in butter until cooked. 5-7 minutes. Set aside
Pat Shrimp dry and coat in seasoning
Blacken shrimp in oiled pan over med high heat until fully cooked
Mix cooked rice with pineapple mix and shrimp
Garnish with cilantro and green onions

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