

# SHRIMP REMOULADE

Source: Chef Paul Prudhomme's Louisiana Kitchen

Prepared: January 2016 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*

