

ROASTED GARLIC & RED BELL PEPPER

Experience a seasoning with direct impact. Garlic, salt, and red bell peppers provide up front flavors, topped-off with a buttery finish. This coarsely textured blend is ideal for use as a flavoring rub.

Retail Code: 1387 • Pack Sizes: 6/9.5 oz.
Food Service Code: 6194 • Pack Sizes: 6/23 oz. or 10# & 50# Boxes



1440 Kentucky Ave.
St. Louis, MO 63110
Phone: 314.535.9020
FAX: 314.535.7227
baronspices.com



SHRIMP WITH RICE AND ROASTED RED PEPPER SAUCE

- 5 ea. U-12 or larger shrimp
- 1 T. Baron Roasted Garlic and Red Pepper Blend
- 4 oz roasted red bell pepper puree
- 2 oz yellow onion, julienned
- 1 ea. celery stalk, fine dice
- 1 ea. carrots, fine dice
- 2 oz dry white wine
- 2 oz butter
- 1 C cooked white rice
- 6 ea. lemon slices (plus more for stock)
- 6 ea. fennel sickles, julienne (plus more for stock)
- 2 oz fennel brunoise
- 1 clove small garlic
- 1 ea. fresh bay leaves

SHRIMP STOCK

- Combine shrimp shells with carrot, celery, onion, fennel, white wine and bay leaf in a pan and cover with water.
- Bring to a boil and reduce to a simmer.
- Cook for 10-12 minutes and strain through cheesecloth.
- Cool stock and set aside.

SAUTÉED SHRIMP

- Season shrimp liberally with *Baron Roasted Garlic and Red Pepper Blend*.
- Sauté shrimp in olive oil in a very hot pan.
- When halfway done, reduce heat and add garlic and brunoise of fennel.
- Cook until garlic is fragrant but has no color.
- Add roasted red pepper puree and 4oz shrimp stock.
- Reduce liquid by 50% and finish with cold butter.

GARNISH

- In a cast iron skillet, char lemon and fennel slices on one side in a small amount of oil.

PLATE

- Place 4-5oz of cooked white rice off center on the plate.
- Spoon shrimp and sauce over the side of the rice.
- Garnish the plate with the charred lemon and fennel and fennel fronds.