

# Louisiana Shrimp - Caribbean Style

*This unique dish is a fusion of Louisiana and Caribbean flavors. Floyd won the "Win Your Weight in Shrimp Contest," with this original recipe that he has been cooking for family and friends for over 30 years.*

*The chef judges described the dish as fresh, authentic and delicious.*

*One judge said, "this dish makes me happy when I eat it."*

<b>PREP:</b> 20 minutes	<b>COOK:</b> 20 minutes	<b>SERVES:</b> 8-10
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- 3 lb. shrimp (25/30 count), peeled
- 16 ounces Mahatma yellow rice – Family Size
- ½ cup (1 stick) salted butter
- 3 cloves of fresh garlic, chopped
- ½ teaspoon Tony's Chachere's Creole Seasoning
- 1½ teaspoon fresh ground black pepper, divided. 1 tsp. in dish & ½ tsp. to finished dish
- ½ cup grated fresh ginger
- ¼ cup white wine (Chardonnay)
- 1 can black beans – drained (not rinsed)
- ¾ cup green onions tops divided, ½ cup in dish & ¼ cup to sprinkle on top of finished dish
- Zest of one lime
- 3 tablespoons lime juice, divided 2 tablespoons & 1 tablespoon to finished dish
- ¾ cup chopped fresh cilantro, divided ½ cup in dish and ¼ cup for top of finished dish
- 20 Grape or Cherry Tomatoes – chopped in half

1. Cook yellow rice. Cooking directions on the package state to cook with 5 1/3 cups of water, but only use 5 cups of water in order for the rice to not be too wet. Cook for recommended 20 minutes and then let set while preparing the rest of the dish.
2. While the rice is cooking – wash, chop and grate fresh ingredients.
3. Melt 1 stick of butter in an 8-quart Dutch-oven. Add garlic and sauté for two minutes on low heat.
4. Add the shrimp and sauté with garlic on medium-low heat for approximately one minute. As shrimp starts to turn pink add 1 teaspoon black pepper, Tony Chachere's Creole seasoning and fresh grated ginger.
5. Heat back on low, add black beans and ½ cup of chopped green onion tops.
6. Add zest of one lime, white wine and 2 tablespoons of lime juice.
7. Add ½ cup of chopped fresh Cilantro. Cook on low for two minutes.
8. Heat still on low, gently fold in all of the cooked yellow rice with the other ingredients.
9. Add tomatoes on top of the finished dish and then sprinkle the remaining cilantro and green onions.
10. Add ½ teaspoon of fresh ground pepper on top.
11. Drizzle 1 tablespoon of fresh lime juice.
12. Still on low heat – cover for 12 minutes to let tomatoes steam and soften on top.
13. Turn heat off and let sit 10 minutes before serving.

