

## **Firecracker Shrimp**

*Chef Joshua Robin*

*Café des Amis*

*Breaux Bridge, LA*

**MAKES 3 APPETIZER SERVINGS.**

- 5 ounces pepper jelly**
- 2 tablespoons honey**
- 1 1/2 tablespoons apple cider vinegar**
- Pinch or two cayenne pepper**
- 1/4 teaspoon granulated garlic**
- 12 tablespoons butter, in all**
- 15 (U-12 count) shrimp**
- Cajun seasoning, to taste**
- 6 tablespoons red onion, sliced thin**
- 6 tablespoons red bell pepper, sliced thin**
- 6 tablespoons green bell pepper, sliced thin**

Combine pepper jelly, honey, vinegar and cayenne, garlic and 6 tablespoons butter in a bowl and whisk to blend. Set aside. Season the shrimp with Cajun seasoning. Heat 6 tablespoons of the butter in a large skillet over medium-high heat. Add the shrimp and cook quickly, until they are translucent, 3 to 4 minutes. (If you prefer, grill the seasoned shrimp until translucent.) Transfer to a platter and keep warm.

Add the remaining 6 tablespoons butter to the skillet. Cook the onions and peppers over medium-high heat, stirring, until soft and golden. Add the shrimp and the glaze and toss to coat evenly. Serve immediately.

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