



COMMANDER’S PALACE

SHRIMP AND TASSO HENICAN

FIVE-PEPPER JELLY & HOT-SAUCE BEURRE BLANC

The five-pepper jelly is a colorful accompaniment to almost any seafood or meat. The Crystal hot sauce beurre blanc is also versatile for other dishes.

SERVES: 36 bites

CRYSTAL HOT SAUCE BEURRE BLANC

pinch	garlic, very finely chopped	1/4 cup	heavy cream
pinch	French shallot, finely chopped	1-1/2 pounds	unsalted butter, softened
1/2 cup	Crystal hot sauce		

DIRECTIONS

Sauté garlic and shallots with one tablespoon of butter in a small saucepan until translucent. Add the Crystal hot sauce and reduce by 3/4. Add the heavy cream and reduce again by half. Slowly whip the softened butter into the reduced hot sauce mixture. Set aside.

SHRIMP

36	raw Louisiana jumbo (20 to 24 per pound) shrimp, shelled and deveined	36	pickled okra pods
3/4 cup	tasso in a one-inch matchsticks (julienne)	1	Five-Pepper Jelly recipe
1 cup	seasoned flour*	1	Crystal hot sauce
1-1/2 cups	peanut or other vegetable oil		beurre blanc recipe
		36	or more toothpicks

*See page 92 for seasoned-flour recipe.

DIRECTIONS

Make a 1/4-inch cut on the back of each shrimp and place one strip of tasso in the opening. Secure each strip of tasso with a toothpick. Coat each shrimp with the seasoned flour, and lightly shake to remove excess.

In a medium skillet, heat oil over high heat. (There should be enough oil to cover the shrimp). Fry shrimp until golden. Remove cooked shrimp and drain them on a paper towel to remove excess oil.

Place cooked shrimp in the Crystal hot sauce beurre blanc and toss until well coated.

Spread the five-pepper jelly onto a small serving dish or platter and alternately place shrimp and pickled okra on the jelly. Garnish with fresh herbs, such as parsley or dill, if desired.



Flagship of the Commander's Palace family of restaurants, managing partners Ti Martin and Lally Brennan keep the ambiance bright and flavors sparkling by using Creole ingenuity, commitment and a rich heritage of culinary expertise from the infamous Brennan restaurant clan.

Shrimp Henican was named for Joseph Henican, a long-time family friend, because Ti and Lally thought it would be amusing to name a shrimp dish after a gentleman who stands well over six feet tall.

5 PEPPER JELLY

6 ounces	Karo Light corn syrup
6 ounces	white vinegar
1	red bell pepper, finely diced
1	yellow bell pepper, finely diced
1	green bell pepper, finely diced
1/4 teaspoon	red pepper flakes
	kosher or sea salt, to taste

DIRECTIONS

In a small saucepan, reduce corn syrup and vinegar over medium heat until it's sticky and completely coats a spoon. Add remaining ingredients and cook until the peppers are soft. Add salt to taste. Set aside.