

## **Southern Comfort Shrimp**

**2 lbs. large shrimp, peeled and deveined**  
**1-2 Tbs. light oil (Canola, Veggie...)**  
**1 sweet onion, sliced thin**  
**2 small or 1 large green bell pepper, sliced thin**  
**3 cloves garlic, minced**  
**½ tsp. cayenne pepper**  
**1 tsp. dried thyme**  
**Salt and pepper to taste**  
**½ cup Southern Comfort**  
**2 cups good quality tomato sauce**  
**¼ cup honey (adjust for sweetness)**  
**2 Tbs. Creole mustard**  
**3 cups cooked rice, cooked in stock (chicken or shrimp)**

**Heat a large, heavy skillet over med/high heat for 2 minutes. Add the oil followed by the shrimp. You may need to do the shrimp in two batches so the pan is not crowded. Allow the shrimp to just brown a little then remove them to a plate and set aside. Now, add the onion, bell pepper and garlic to the pan; adding more oil if needed. Season with salt, pepper, cayenne and thyme. Increase heat to high and sauté for about 5 minutes or until good caramelization has occurred. Slide the veggies to the perimeter of the pan and deglaze with the Southern Comfort - be careful of possible flame ups!!! Scrape the bottom of the pan and allow the liquid to reduce by ½. Add the tomato paste, mustard and honey. Allow this to simmer for about 3 minutes and adjust the seasoning accordingly. Put the shrimp back into the pot and simmer about 2-4 more minutes or until the shrimp have finished cooking. Serve over rice and enjoy!!!**

**Chef Justin Vickery**

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