



# Texas Gulf Shrimp Corn Dogs

By Pam Johnson

- 1-1/2 lb fresh shrimp, 10-15 count, peeled and deveined
- 12 wooden skewers six inches length
- 1/2 cup flour for dredging, seasoned with salt and pepper
- 3/4 cup corn meal
- 1/3 cup flour
- 1/4 plus 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 tablespoon honey
- 3 ounces buttermilk
- 1/3 cup water
- 1/2 egg

Preparation: In mixing bowl, combine cornmeal, flour, baking soda, honey, buttermilk, water and egg. Stir batter until smooth. Skewer shrimp lengthwise, starting at tail. Dredge shrimp in seasoned flour, then roll in batter and fry in 350° oil until golden brown.

## Mustard Rémoulade Dipping Sauce

- 1/4 cup finely chopped green onion
- 2 tablespoon finely chopped celery
- 2 tablespoon finely chopped parsley
- 2 tablespoon horseradish
- 2 tablespoons ketchup
- 2 tablespoons Creole mustard
- 1 tablespoon prepared yellow mustard
- 1 tablespoon white vinegar
- 2 teaspoon lemon juice
- 3/4 teaspoon paprika
- 1 egg
- 1 clove garlic minced
- 1/8 teaspoon salt
- 6 tablespoon vegetable oil

Preparation: Place all ingredients, except oil, in blender and mix at high speed until blended. With blender running, slowly pour in oil in steady stream. Sauce will thicken to creamy consistency. Adjust seasonings to taste.



# Texas Chrome Outdoor Seafood Pasta

By Captain Joey Smith

- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 cup of chopped celery
- 2 sticks of butter
- 2 tablespoons of flour
- 1 lb Mex Velveeta cheese
- 2 lbs fresh peeled shrimp
- 1 lb egg noodles
- 1 pint of half and half

Preparation: Cook your egg noodles and set to the side. Saute the onions, bell peppers, and celery with one stick of butter. Cook on medium heat for 10 mins. Melt another stick of butter, add flour, cheese, and half and half and combine the mixture. Then add your clean shrimp. Cook for another 20 min. until shrimp are done. Add your noodles and serve.



# Shrimp and Crawfish Bisque

By Debbie Ulrich

4 tbsp butter  
2 medium onions  
4 cloves garlic  
2 medium carrots  
2 stalks celery  
smoked paprika, salt & pepper  
3 tbsp tomato paste  
4 cups shrimp stock  
1 cup white wine  
1 bay leaf  
1 ½ cups heavy cream  
1 lb. fresh shrimp  
1 lb. crawfish tails  
fresh parsley for garnish  
homemade croutons

Preparation: In a large, heavy pot over medium heat, melt the butter. Add the onion, celery and carrots cooking until softened, about 5 minutes. Season with salt, pepper and smoked paprika. Stir in minced garlic and tomato paste, cooking until the garlic is fragrant and vegetables are well-coated, about 2 minutes.

Gradually add the shrimp stock and white wine, and the bay leaf. Reduce heat and simmer for about 30 minutes, allowing the liquid to reduce and the flavors to blend, stirring occasionally.

Remove the bay leaf. Use an immersion blender to puree' the soup until smooth. Alternatively, carefully transfer the soup in batches to a blender, blend until smooth, and then return to the pot.

Return the pot to medium-low heat. Stir in the heavy cream and the shrimp, cooking until shrimp turns pink. Add the crawfish tails and heat until just warmed through, about 5 minutes.

Ladle the bisque into bowls. Garnish with chopped parsley and homemade croutons.

Enjoy!!!!



# Snapper with Seafood Stuffing

By Captain Rob Peel

3 sticks of butter  
Snapper filets  
Two pounds of shrimp  
1 pint lump crab meat  
1 quart heavy cream  
1 box Jiffy cornbread mix  
1 pkg Gladiola yellow cornbread mix  
1 yellow onion, chopped  
1 red, yellow, and green bell pepper, chopped  
1 large carrot, diced  
1 stalk celery, diced

Prepare cornbread mixes as directed on packages. Crumble when slightly cooled. Saute all vegetables in pan with butter. Add shrimp and cook til done. Stir in lump crab meat. Add heavy cream as desired. Add cornbread till you have a thick, soupy consistency/your desired texture. Place on snapper filets/fish and bake on 350° about 30 min or until fish is white and flaky. Bake extra dressing with fish til top is golden brown. Serve and enjoy.

# FISH VERACRUZ

4 Servings

4 tbs Avocado Oil	1/2-2/3 C Castelvetrano Olives, sliced
4-6 tbs Butter, separated	2 Fish Filets, Grouper or Snapper
1 Small White Onion, small diced	1 Lime, cut in half
6 Garlic Cloves, minced - no jarlic!	Cayenne Pepper
1 Lg Jalapeno, seeded and diced.	Garlic Powder
<small>Look for a smooth pepper, not looking for heat.</small>	Salt
2 tbs Capers	Fresh Oregano, 2tbs
2 tbs Caper Brine	1 C Parboiled Long Grain Rice
2 C Cherry Tomatoes, halved	2 Cup Chicken Broth

## SUPPLIES NEEDED:

Cast Iron Skillet	Fish Spatula	Large Spoon
(2) Baking Sheet	Thermometer	Stock pot with lid

- Rinse your filets under cold water and dry well, put on baking sheet and set aside.
- Prepare your onions, garlic, jalapeño, cherry tomatoes, olives, oregano, lime and capers. Now you're ready to cook!
- In your stock pot add (1) cup rice, garlic powder (you decide!) and (2) cups broth. Stir, cover to boil, reduce to low and cook 20 minutes.
- Preheat your oven to 400.
- On fish: squeeze 1/2 your lime with a small dusting of cayenne pepper, flip and do the same on the other side. Save a little lime to finish your dish.
- Heat your cast iron to a medium, medium high heat. Once slightly smoking, add (2) tbs of both avocado oil & butte, sear your fish filets for 2 minutes on each side, remove from heat, set on clean baking sheet.
- Add 1 - 2 tbs of both avocado oil and butter to skillet, add onions an scrape all bits off the bottom. Once translucent, add garlic, when fragrant, add jalapenos. Cook for 2-3 minutes (add oil &/or butter as needed), add capers and brine. Add tomatoes, lightly salt and cook until broken down. Add your olives, stir to heat, turn off heat and add a tablespoon of oregano.
- Place a little butter on each filet, spoon sauce over each and cook until internal temputaure is 140, let rest until 145.
- Serve over white rice with a squeeze of lime and fresh oregano.

Kacie Skalak

