
Cane-Syrup Pepper Glazed Shrimp with Lemon Garlic Butter Sauce

Chef Patrick Mould

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Servings: 2

1 pound large shrimp, peeled and deveined
3 tablespoons cane syrup
1/2 teaspoon Cajun seasoning
1/2 teaspoon cayenne pepper
1 tablespoon olive oil
1 tablespoon minced garlic
1/2 teaspoon dried thyme
1/4 cup white wine
1/4 cup chicken broth
1 tablespoon lemon juice
4 tablespoons unsalted butter, chilled

In a bowl, toss together the shrimp, cane syrup, Cajun seasoning and cayenne pepper. Marinate at room temperature for 15 minutes.

In a skillet, heat the olive oil and cook the shrimp until browned. Remove the shrimp from the pan and keep warm. Add the garlic and cook until slightly brown.

Stir in the white wine, chicken broth, lemon juice and thyme. Lower the fire and simmer for 5 minutes until reduced by half.

Lower the heat as low as it will go and stir in the chilled butter until it is melted. Remove from the fire immediately. Return the shrimp to the pan and toss with the butter sauce.

Seafood

Per Serving (excluding unknown items): 624 Calories; 34g Fat (50.5% calories from fat); 47g Protein; 28g Carbohydrate; trace Dietary Fiber; 407mg Cholesterol; 522mg Sodium. Exchanges: 0 Grain(Starch); 6 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 6 Fat; 1 1/2 Other Carbohydrates.