

Shrimp Sauce Piquant

From the Kitchen of [Deep South Dish](#)

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2 pounds of medium shrimp, peeled and deveined
2 teaspoons *plus* 1 tablespoon of Slap Ya Mama or
your favorite Cajun/Creole seasoning, **divided**
2 tablespoons of canola oil
2 tablespoons of all purpose flour
2 cups of chopped onion
1 cup of chopped green bell pepper
1/2 cup of chopped celery
5 garlic cloves, chopped
2 cups of [slow roasted tomatoes, pureed](#),* or
canned tomato sauce
4 cups of [shrimp stock](#)*
Juice of half a lemon

Pat the shrimp dry with paper towels and sprinkle with 2 teaspoons of the Cajun seasoning.
Refrigerate until needed.

Heat the oil in a heavy bottomed stockpot over medium high heat, stirring in the flour. Cook, stirring constantly, until the roux becomes a medium brown, caramel colored. Add the onion, bell pepper and celery and cook over medium heat, stirring often until vegetables are soft, about 5 minutes. Add the garlic and cook another minute. Stir in the remaining 1 tablespoon of Cajun seasoning and 1 cup of the shrimp stock, bring to a boil and continue at a medium boil, stirring often for about 5 minutes. Add the tomato sauce, return to a boil, reduce heat to medium low and let simmer for 1 hour, stirring occasionally.

After the first hour, stir in another cup of shrimp stock, bring to a boil, reduce heat and simmer 30 minutes longer. Repeat, adding a cup of the stock and cooking another 30 minutes.

Add the lemon juice and cook for another 10 minutes, then add the last cup of stock, bring to a boil, add the shrimp, and simmer for another 15 to 20 minutes.

Spoon over rice in bowls and serve with buttered French bread to sop up the juices.

*Can substitute canned tomato sauce and commercial seafood, chicken or vegetables broth/stock.

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