

Boudin Stuffed Shrimp

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

INGREDIENTS

For the Shortcut Demi-Glace:

- 2 cups seafood or beef stock or broth
- 2 tablespoons vegetable, seafood or beef base (like [Better than Bouillon](#))
- 1/2 tablespoon browning and seasoning sauce (like Savoie's or Kitchen Bouquet)
- 1/4 teaspoon dried tarragon
- 1 tablespoon butter
- 2 teaspoons cornstarch

For the Boudin:

- 1 (14 ounce) package prepared spicy boudin, at room temperature
- 1 large egg, at room temperature
- 1/2 cup plain breadcrumbs

For the Shrimp:

- 1 pound (10/15 count) jumbo shrimp
- 1/4 teaspoon each salt, Cajun seasoning, onion powder, paprika, dried tarragon, rosemary and thyme
- 1 tablespoon butter, melted
- 1 tablespoon olive oil
- 1/4 teaspoon garlic powder
- 1/4 teaspoon freshly cracked black pepper
- 1/2 teaspoon Italian seasoning

INSTRUCTIONS

1. For the shortcut demi-glace, whisk stock with base and Kitchen Bouquet until combined. Add tarragon. Remove and set aside 1/4 cup of the mixture.
2. Add remaining stock to a saucepan, bring to a boil and cook until reduced by half.
3. Reduce to a simmer and stir in the butter.
4. Whisk together the 1/4 cup of reserved stock and cornstarch and slowly stir into the reduced stock. Continue to simmer until the mixture is thickened. Hold over low heat for plating.
5. Preheat oven to 450 degrees F.
6. While the demi-glace is reducing, peel, devein and butterfly shrimp but leave on tails for presentation, if desired.
7. Mix together the next 7 seasonings, add to shrimp, toss to coat and set aside.

8. Remove boudin from casings and place into a bowl. Add the egg and breadcrumbs, using a fork to mix together.
9. Scoop 1/3 cup out and shape into six cylinders, placing onto a baking dish covered with a lightly greased sheet of aluminum foil. May also place into individual mini casserole dishes.
10. Place two shrimp on top of each boudin cylinder, alternating tails on each side.
11. Whisk together the melted butter, oil, garlic powder, pepper and Italian seasoning and gently brush on shrimp. Transfer to oven and bake for about 8 to 10 minutes, or until browned. Transfer to serving plate and drizzle with beef demi-glace.

NOTES

If the boudin doesn't bind easily to shape into cylinders, add an additional egg. Since this has a quick cook time, it's important that the boudin mixture be at room temperature so that it will cook through. If you have some oysters in the fridge, add a little of the oyster liquor to your demi-glace.

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