

VooDoo Shrimp - Suck It, Peel It, Dip It, Eat It
Yield: Serves 3-4 as Appetizer, 1-2 as Entrée



Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
		1/4 Cup	Olive Oil, Extra Virgin
2 Each			Celery Rib, Diced
1/4 Each			Onion, Red Diced
	1 Pound		Shrimp, 26/30 Shell On
4 Each			Garlic Clove, Minced
1/2 Each			Lime, Zest and Juice
		1 Cup	Tequila
		1 Tbs	Worcestershire
		1/2 Cup	Voo Doo Chef BBQ Butter
5 Springs			Thyme, Fresh
		6-Inch	Warm Cuban Bread
			Lime Wedges for Garnish

How to:

1. Heat a large sauté pan over medium high heat. Add Olive Oil.
2. Add celery and onion. Cook until onions are translucent.
1. Add shrimp, cook for 3-5 minutes. Add garlic, cook for an additional 1 to 2 minutes. .
2. Add Tequila, ignite.
3. Allow flames subside and reduce the heat to medium low.
4. Add Worcestershire, lime juice, and thyme and cover until shrimp are cooked. About another 3-5 minutes.
5. Swirl in the BBQ Butter.
6. Serve on platter topped with extra thyme, lime wedges, and a side of warm Cuban bread.

BBQ Butter/Garlic Butter
Yield: 2 Pounds

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Count	Weight	Volume	Ingredient
	2 Pounds		Butter, Unsalted Softened
		1/2 Cup	Parsley, Fresh Chopped
		1/2 Cup	Garlic, Fresh Minced
		1.5 Tbs	VooDoo Chef Dust
1 Each			Lemon, Zest and Juice
		1 Tbs	Worcestershire
		1 Tbs	Crystal Hot Sauce

How to:

Method of Preparation:

1. Place softened butter in mixing bowl. Mix with wire whip on medium speed for 10 minutes.
7. Add remaining ingredients, and whip until fully incorporated.
8. Portion to suite needs.

Notes:

- Soften butter at room temperature prior to mixing
- After chopping parsley, rinse in cheese cloth under cold running water to bleed to color out of the parsley. If you do not do this, your butter will be green.

****To Make BBQ Butter Add 1/2 Cup of VooDoo Chef BLACK**

Cuban Bread

Yield: 8 - 6 inch Loaves

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Count	Weight	Volume	Ingredient
		2 Cups	Water
	.5 oz		Yeast
	.5 oz		Salt
	1 oz		Sugar
	1.75 Pds		Flour, High Gluten
	1.5 oz		Vegetable Shortening
			Butter for Baking

How to:

1. Place all ingredients (except for the butter) in a mixing bowl with dough hook attachment. Mix on low speed for 5-6 minutes. Then increase the speed of the mixer to high and mix for an additional 5-6 minutes.
2. Remove dough from the mixing bowl and let rise for 45 minutes.
3. Cut into 5 ounce portions and form into balls.
4. Let rise for 45 minutes.
5. Shape into long loaves, approximately 6 inches in length.
6. Let rise for 45 minutes.
7. Slit the top of the loaf lengthwise, and fill the gap with butter.
8. Bake in a preheated 400°F oven for 20-30 minutes.