

Mystic Voodoo Shrimp

Ingredients

1 lb shrimp peeled and deveined
1 tomato diced
1/2 small onion
3 garlic cloves minced
1 red chili pepper diced, seeds removed
1 lemon squeezed
3 1/2 TBS mystic voodoo seasoning divided, see recipe below
(2 1/2 TBS mystic voodoo seasoning for the shrimp)
(1 TBS mystic voodoo seasoning for the sauce)
1 tbsp sriracha
1/4 cup fish broth
5 TBS Worcestershire sauce
1 TBS tomato paste
3 cups dark lager beer
2 1/2 cups heavy cream
1 TBS butter
2 bay leaves
2 TBS cooking the shrimp
Chives or green onions, chopped, for garnishing
Gritz for topping



Mystic Voodoo Pluff Mud Rub^q Spice

Ingredients

2 TBS salt
4 TBS brown sugar
1 TBS regular paprika
1 TBS smoked paprika
1/2 TBS jalapeño powder
1/2 TBS cayenne powder
1 TBS granulated garlic
1 TBS onion powder
3 tsp dried basil
2 tsp black pepper
1 tsp Lemon Juice powder
1 tsp Lime Juice Powder



Combine all together.

In a bowl, combine the shrimp, lemon juice from half of a squeezed lemon and voodoo seasoning. Toss to completely coat the shrimp in the spices.

Cover the seasoned shrimp and place in the refrigerator while you make the voodoo sauce.

Chop tomato, onion, chili pepper and mince the garlic cloves. In a large pot, heat the butter over medium high heat. Add in the onion and chili pepper first. Saute for about a minute or so and then add the minced garlic and tomato paste. Saute for about 20-30 seconds.

Add the sriracha, dark lager beer, fish broth, bay leaves, voodoo seasoning, Worcestershire sauce and chopped tomato. Give everything a good stir and then add the heavy cream.

Cook the sauce or gravy over medium high heat until it is thick enough to coat the back of a spoon. Takes about 30-40 minutes. Make sure to stir occasionally throughout the cooking process.

When the sauce is almost ready, add lemon juice from the other half of the lemon used for the shrimp.

Heat 2 tbsp butter oil in a large pan to cook the shrimp.

Add the shrimp to the pan and cook for 1-2 minutes per side.

Combine the sauce and voodoo shrimp together.

Plate a couple of spoonful of creamy grits on a warm plate and top the grits with you Mystic Voodoo Shrimp. Top with chopped chives or green onions before serving and enjoy.

