

Guy Fieri

SNAKE BITE SHRIMP

Courtesy Guy Fieri

2 pounds jumbo shrimp (shells removed, cleaned, deveined, butter-fried)
1/4 pound bacon, sliced into 1/2" pieces
1 Tablespoon Cayenne pepper
1 Tablespoon Cumin
1 Tablespoon Granulated Garlic
1 Tablespoon Basil
1 Tablespoon Oregano
1 Tablespoon black pepper, (freshly cracked)
1 Tablespoon Paprika
2 Tablespoons Thyme
1 teaspoon Cinnamon
1 teaspoon salt
1 large yellow onion, diced (1 1/2 cups)
3 Tablespoons garlic (minced)
1 28 ounce can of diced tomatoes
1/4 cup chicken stock (low sodium)
2 Tablespoons Worcestershire
1/2 cup white wine
4 Tablespoons unsalted butter, cut into Tablespoon portions
1 Tablespoon olive oil or grape seed oil
1 cup heavy cream
1 cup green onions, sliced thin
1/4 cup cilantro, chopped
3 Tablespoons basil, julienned
8 Ciabatta Rolls (split, spread with garlic butter and grilled)

In a large sauté pan, over medium high heat, cook bacon until just crisp. Remove from pan and set aside. In same pan, over medium high heat, add 1 Tablespoon butter, add onions. Sauté for approximately 5 – 7 minutes or until just starting to caramelize, add in garlic and sauté for 2 minutes more. Deglaze pan with 1/4 cup of white wine, stir to remove any bits from bottom. Add in diced tomatoes, Worcestershire and 1/4 cup chicken stock. Let reduce at simmer for 20 minutes, stirring occasionally.

While sauce is simmering, combine spices, butterfly shrimp, deeply. Coat shrimp in spice mixture. In a separate sauté pan, heat olive oil and 2 Tablespoons of butter, careful not to burn the butter, add shrimp, cooking for about 90 seconds each side, remove and hold warm (shrimp will be under-done) In same pan, deglaze with remaining white wine, add green onions, reserving 2-3 Tablespoons for garnish, any remaining spice mix and reduce by 1/3, add in cream, reduce heat and let reduce by 1/3 again.

When tomato sauce has reduced, add in shrimp, stir in cream mixture and add cilantro and basil.

Simmer for 3-4 minutes to finish shrimp, combine flavors, add remaining butter, and serve immediately, piling over bottom of roll, capping with top offset...garnish with remaining green onions.

Yield: 8 servings
Prep time: 20 minutes
Cook time: 35 minutes
Ease of preparation: Moderate



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