



BBQ SHRIMP “PO BOY”

Featuring:

Smokehouse 220 Honey Bourbon BBQ Sauce

Ingredients

Smokehouse 220 Honey Bourbon BBQ Sauce

Tomatoes, large, sliced

Baby Arugula

Smoked Paprika

Cayenne Pepper

Onion Powder

Salt

White Pepper, ground

Black Pepper, ground

Thyme, dried

Basil, dried

Oregano, dried

Shrimp (26-30 count),
peeled, deveined

Ventura Foods Canola Oil

Melted Butter

Demi Baguettes, 6”, sliced

Mustard Aioli:

Garlic, minced

Kosher Salt

Classic Gourmet Mayonnaise

Dijon Mustard

Lemon Juice, fresh

Measure

To taste

2 ea.

2 cups

2 tbsp.

1 tbsp.

1 tbsp.

2 tsp.

½ tsp.

½ tsp.

¼ tsp.

¼ tsp.

¼ tsp.

1 lb.

2 tbsp.

2 tbsp.

4 ea.

1 clove

¼ tsp.

1 cup

2 tbsp.

1 tbsp.

Methods:

1. In medium bowl, mix smoked paprika, cayenne, onion powder, salt, white pepper, black pepper, thyme, basil, and oregano.
2. Add shrimp and toss to coat with seasonings.
3. Heat oil and butter in large skillet over medium-high heat.
4. Add shrimp and cook for 4½ – 5 minutes, turning once until shrimp is opaque and just cooked through.
5. Spread Mustard Aioli on one cut side of each baguette.
6. Divide shrimp evenly among baguettes and top with tomatoes, lettuce, and thick drizzle with Honey Bourbon BBQ sauce.

Mustard Aioli:

1. Mix all ingredients together.
2. Season to taste with salt and pepper.