



Shrimp Bienville

French bread
16/20 count Shrimp, peeled, tail on (8 per serving)
1.5 oz. Butter
1 oz. (vol.) Blackening Seasoning
1 oz. (vol.) Green onions, finely diced
12 oz. (vol.) White Sauce (recipe below)

Cut two approx 5 inch lengths from a loaf of French bread. Cut each piece in half at a severe diagonal, creating a round base with a point toward the top of the bread when laid on the flat base. Cut a 2" length from the remainder of the loaf of bread, creating a piece resembling a hockey puck. Place the bread face down on a hot flame grill to mark the bread and slightly toast it. Place the pointed bread pieces on end around the 2 "piece (as shown in picture above).

Heat butter in a skillet on high. Add 8 shrimp, green onion, and blackening seasoning. Sauté shrimp until pink, eliminating all grey color. Immediately add white sauce to skillet. Mix thoroughly allowing sauce to heat to a boil, mixing all ingredients well. Once sauce has boiled, immediately cut the heat off and ladle the sauce over the bread slices and pour the shrimp and remaining sauce over the center piece. Garnish with parsley over entire dish and the rim of the plate. Also sprinkle with sliced green onions, and garnish the rim of the plate with blackening seasoning.

*WHITE SAUCE

1 stick Butter	2 cups Monterrey Jack Cheese
3 pods garlic	¼ cup Parmesan Cheese
½ cup diced onions	½ tsp. red pepper
2/3 cup Flour	½ tsp. salt
3 cups Half & Half	

Melt butter in skillet. Process onion and garlic in processor, then sauté in butter. Add flour, stirring constantly until smooth. Slowly add half & half, then cheeses, salt and pepper, stirring constantly. Cook on low heat until smooth.

*This recipe is based on a restaurant quantity recipe so some ingredient adjustment may be required.