



Barbecue Shrimp Sandwich with Black Pepper Bacon and Crunchy Lemon Cabbage

Yield: 6 ea

Ingredients

½ C	Mayonnaise
½ C	Sour cream
1 ea	Garlic clove, minced
2 T	Dill, fresh, rough chop
2 T	Basil, fresh, chiffonade
2 T	Chervil, fresh rough chop
2 T	Italian flat leaf parsley, rough chop
1 ea	Lemon, juiced
1 T	Lemon zest, grated
1 #	Shrimp, peeled, deveined, tail removed, 26 – 30 ct
1 pt	Barbecue Sauce, recipe follows
6 ea	Sandwich / hamburger buns, approximately 3 - 3 ½” round, toasted
6 ea	Tomato slices, ¼” - ½” thick
6 ea	Butter lettuce, leaves, washed, dried
12 pc	Black pepper bacon, cooked crisp
3 C	Crunchy, Lemony Cabbage Salad, recipe follows

Method

1. Combine the mayonnaise, sour cream, garlic, dill, basil, chervil, parsley, lemon juice and zest; chill until use.
2. Baste the shrimp with the barbecue sauce and roast in a 400°F conventional oven (they can also be grilled) until just cooked through.
3. Assemble each sandwich by spreading the mayonnaise on the toasted, cut sides of both the top and the bottom of the bun.
4. Place a tomato slice on the bottom bun and put a lettuce leaf on top. Top the tomato slice with barbecue shrimp. Place black pepper bacon slices on top of the shrimp. Place a mound of crunchy slaw on top of the bacon. Place the top half of the bun on top of the slaw.



Barbecue Sauce

This recipe comes to us courtesy of the Culinary Institute of America, circa 1983!

It is a great basting sauce for ribs, chicken, lamb and shrimp.

Yield: 1 pt (enough for 2 – 3 dz shrimp)

Ingredients

¾ C	Frozen orange juice concentrate, thawed
¾ C	Chili sauce, prepared
1/3 C	Molasses
3 T	Soy sauce
1 T	Dark brown mustard
2 T	Lemon juice, fresh
½ C	Chicken stock
1 T	Tabasco sauce
1 ea	Garlic clove, mashed with 1 tsp of salt
2 tsp	Worcestershire sauce

Method

1. Combine all ingredients and mix well. Place in a pan and simmer for 5 minutes to marry flavors.
2. To store, cool and refrigerate.

Crunchy, Lemony Cabbage Salad

Yield: approximately (full size) 10 servings

Ingredients

1 ea (about 2#)	Green cabbage, cored, shredded
1 tsp	Lemon salt (available at Nabeels in Homewood!)
1 ½ ea	Lemons, juiced
3 ea	Garlic cloves, crushed
1 T	Sugar
As needed	Salt and freshly ground black pepper
3 T	Extra virgin olive oil
2 - 3 T	Italian flat leaf parsley, fresh, rough chop
½ #	Bleu cheese, crumbled

Method

1. Toss the cabbage with the lemon salt in a non-reactive bowl.
2. Combine the lemon juice, garlic, and sugar and whisk in the oil in a slow, steady stream.
3. Dress the cabbage and toss well. Cover and refrigerate, allowing the flavors to marinate for several hours or even overnight.
4. Just before serving, add the parsley and bleu cheese crumbles and toss well. Adjust seasonings with sugar and lemon juice.