

Tim Farmer's Country Kitchen

SHRIMP ETOUFFEE

Shrimp
Dash Tony Chachere's
Butter

Season shrimp and cook in butter until pink. Pour into separate dish.

Butter
¾ onion, chopped
½ green pepper
2 stalks celery, chopped
Dash Tony Chachere's
1 tablespoon flour
4 tablespoons diced tomatoes
½ cup beer
2/3 cup chicken broth
Dash hot sauce
Dash Worcestershire sauce
Pork chop, chopped



In same pan, add more butter and sauté onion, peppers and celery until soft. Season and stir in flour to thicken. Stir in tomatoes and pour in beer and chicken broth and reduce until thick. Add hot sauce and Worcestershire sauce, stir. Add pork and shrimp to pan and stir until all combined. Serve over rice.

www.timfarmerscountrykitchen.com