



"This French Quarter institution is a great venue for both tourists and locals to get amazing raw oysters and cold beers served by some of the most entertaining and knowledgeable oyster shuckers around."

"Amazing"

ACME

Oyster House

"FRENCH QUARTER INSTITUTION"

Established 1910 724 Iberville Street

"ENTERTAINING"

Re:CIPE **Lima Beans** *with Shrimp Tasso*

Ingredients

2 lbs of baby lima beans
¾ to 1 gallon water
1 ½ lbs 60/70 shrimp
1 ½ cups of diced onion
½ lb of diced tasso
½ cup diced green onion
¼ cup bacon renderings
½ cup butter
2 tbl spoons of chicken base
⅓ cup chopped garlic
¼ cup chopped parsley
Tony Chachere to taste

Method

Soak baby lima beans in water while beginning this process. In a large skillet add bacon rendering and butter and simmer. Add tasso and sauté. Add bell pepper and garlic until it begins to sweat. Add onion and parsley until onion begins to caramelize. Add shrimp and cook until they begin to turn white and pink in color. Add ¾ gallon water (you may have to add more if the beans absorb too much or if you plan to serve as a soup or over rice as an entire meal), bring to a boil, add baby lima beans. Bring back to a boil, cover and cook on medium heat until beans are cooked.



Enjoy this scrumptious recipe from Acme Oyster House compliments of

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