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**ANTOINE'S**

*"New Orleans Charm"*

"GREAT FOOD"

Established **1840** 713 Saint Louis Street

*"RICH HISTORY"*

*Re:*  
VIEWX  
CORPORATE REALTY

# Shrimp & Crawfish St. Pierre

Yields: 6 Servings

## Ingredients

### Au Gratin

1 cup grated white and yellow cheese  
Plain bread crumbs  
Parsley flakes

### St. Pierre

3 oz butter for sauté  
2 bunches green onions, chopped  
½ medium white onion, chopped  
2 garlic cloves, chopped  
2 celery stalks, chopped  
6 oz Louisiana shrimp, peeled and deveined  
16 oz. Louisiana crawfish tails  
1 pinch thyme  
Juice of 1 lemon  
1 bay leaf  
2 large ripe tomatoes, chopped fine with juice  
12 oz shrimp stock from the peelings  
3 oz blonde roux (butter and plain white flour)  
Salt and white pepper and a dash of Tabasco®  
to taste

## Method

### Au Gratin

Mix together a cup of grated white and yellow cheese of your choice, plain bread crumbs and parsley flakes.

### St. Pierre

In skillet sauté the chopped seasonings in butter for three to four minutes until they just start to caramelize. Do not brown. Add the shrimp and crawfish, thyme and bay leaf. Cook on high three to four minutes or until the shrimp are cooked, add tomatoes with juice and shrimp stock. Cook on high until it comes to a boil for three minutes. Add the blonde roux, salt and pepper and Tabasco®. Turn heat to medium and simmer for two minutes. Put into ramekin, sprinkle with au gratin, brown in a 400° oven and serve.

Re:CIPE

Enjoy this scrumptious recipe from Antoine's compliments of

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