



JOEY'S

Restaurant

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MAGAZINE



 **CORPORATE REALTY**

Featured from left to right:
Heather Guichet, Assistant General Manager, Benson Tower.
Justin Kornrumpf, Property Manager, Terry Nunez, Property Manager.



Joey K's is New Orleans-style

home-cooking – serving traditional fare like red beans and rice, jambalaya, po-boys and catfish in a century-old building for almost 20 years. Honored as “Best Red Beans & Rice” by *Gambit Weekly* readers, Joey K's has also been featured on the Food Network's popular “Diners, Drive-Ins and Dives” TV show. Joey K's is also surrounded by hundreds of unique shops: antiques, fashion, home decor. So cruise down to the corner of Magazine and Seventh Street for some great “home-cooking”!

Shrimp Magazine

Ingredients

- 8 large butterfly shrimp per person
- Capellini pasta
- 2 ounces olive oil
- 1/4 cup white wine
- 1/2 cup melted butter
- 1/2 teaspoon fresh garlic
- 1 tablespoon fresh basil
- 1 ounce Worcestershire sauce
- 1/2 tablespoon Cajun seasoning
- 1/2 cup artichoke hearts
- 1/3 cup chopped ham
- 1 teaspoon green onion
- 1 teaspoon parmesan cheese
- 1 tablespoon flour
- 1 teaspoon fresh parsley

Method (serves 4)

Heat olive oil in a sauce pan, add lightly floured shrimp and sauté for a minute.

Add garlic, ham, artichoke hearts, white wine, butter, Worcestershire, Cajun seasoning and basil. Saute for a few more minutes.

Serve over pasta and garnish with green onion, parmesan and parsley.



Please enjoy this recipe from Joey K's compliments of **CORPORATE REALTY**



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