



"This wonderful restaurant is the perfect spot to celebrate a special occasion. With creative specialty drinks and dishes, Stella provides a refined dining experience that you will not soon forget."

“Creative”

STELLA

“refined dining experience”

“WONDERFUL”

Established **2001** 1032 Chartres Street

“UNFORGETTABLE”

Iron Chef Chili Prawns

new orleans style

Ingredients

3 jumbo shrimp
Salt and pepper to taste
½ tablespoon olive oil
½ tablespoon
chopped garlic
½ cup dry white wine
1 tablespoon Korean
chile flakes

½ teaspoon Srirachi
chile sauce
1 teaspoon sugar
3 tablespoons butter, cubed
½-inch slice ciabatta or
rustic bread, toasted
Sliced scallions, to garnish

Method

Peel and devein shrimp, leaving head and tail attached if desired. Season shrimp with salt and pepper.

Heat olive oil in saute pan over high heat until smoking, and carefully add shrimp one by one. Saute shrimp on each side for about 1 minute.

Add garlic and continue to saute and stir until garlic begins to brown, about 30 to 45 seconds. Add white wine, chile flakes, chile sauce, sugar and a pinch of salt and stir carefully to combine all ingredients.

Bring contents of pan to a strong simmer. Turn heat to medium and cook for 1½ to 2 minutes, or until shrimp are just done.

Remove shrimp and set aside on a warm plate. Continue to cook liquid and allow it to reduce by ¾. Add butter and swirl pan while butter is melting, to thicken sauce.

When all the butter is incorporated, take pan off heat and add shrimp to reheat. Serve by carefully placing shrimp on toasted bread, and spoon sauce over it. Garnish with sliced scallions.

Re:CIPE

Enjoy this scrumptious recipe from Stella compliments of CORPORATE REALTY

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