

Scott Graf, Broker, shares his Barbecue Shrimp



CHATTING WITH SCOTT

What do you do at Corporate Realty?

I am involved with both office leasing transactions, primarily representing landlords, and restaurant-related transactions.

What is most rewarding about your work?

Being a broker is like no other profession. I love it. I get to work for myself, set my own schedule, and there's no limit to what I can make. It's fun to watch a neighborhood develop and change. I also get to meet new people every day.

Where did you learn this recipe?

I used to work as a chef, and a chef that I worked with in San Francisco taught me this recipe.

Does it pair well with any particular drink or side dish?

This recipe is excellent over garlic bread or grits and paired with a cold beer.



"The key to this dish, like most, is a strong foundation. Take time to make a great shrimp stock. I typically give it 30 minutes to an hour on a very low simmer to make sure I have pulled all of the flavor out of the shrimp shells. I prefer to make a large batch and freeze it in smaller containers."



CORPORATE REALTY

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Home-cooked Talent



Barbecue Shrimp Serves 2

INGREDIENTS

Shrimp Stock

- 12 shells (from shrimp)
- 1 large yellow onion
- 2 carrots, peeled
- 2 stalks of celery
- 2 cloves garlic
- 2 tbsp. tomato paste
- 1 c. white wine
- a few sprigs of thyme
- 1 bay leaf
- 1 tbsp. black peppercorns

Garlic Bread

- 1 French bread loaf
- 1 tbsp. butter
- 2-3 clove garlic
- 2 tbsp. flat-leaf parsley, chopped

Shrimp

- 12 large Louisiana shrimp with tail on, peeled/deveined
- 2 tbsp. olive oil
- $\frac{3}{4}$ cup butter, unsalted
- 1 tbsp. chopped garlic
- 2-3 sweet peppers
- 1 tbsp. Cajun spice blend
- $\frac{1}{2}$ c. Dixie beer
- 1 c. shrimp stock
- 2 tbsp. Worcestershire
- 4 dashes of tobacco
- 1 tbsp. fresh squeezed lemon juice
- a few green onions, chopped

STEP 1

To prepare shrimp stock, roast shrimp shells in the oven at 350°F for 15-20 minutes. Meanwhile, sauté onion, carrot, celery, and garlic for 5-10 minutes, stirring periodically to prevent burning. Once vegetables are translucent, add tomato paste and stir. Sauté for another 5 minutes, stirring periodically. Deglaze with white wine. Reduce wine by half and add water to cover. Add aromatics and simmer for about 30 minutes to 1 hour.

STEP 2

To prepare garlic bread, melt butter in pan. Add garlic and parsley. Cut French bread loaf in half lengthwise and spoon butter mixture over bread. Place on a sheet pan and bake at 350°F for 5-10 minutes, or until bread starts to turn golden brown.

STEP 3

To prepare shrimp, season shrimp with salt, pepper, and a little of the Cajun spice blend. In a large sauté pan, heat olive oil over medium high heat. Add shrimp and cook for about 2 minutes, or until they start to turn pink. Lower heat to medium and add 1 tablespoon of butter. Once melted, add the garlic, peppers, and spice mixture. Stir and cook for 1 minute. Add beer and stir. With a pair of tongs, remove shrimp and set aside. Turn heat to high and boil for 2-3 minutes, or until sauce has reduced by half. Add shrimp stock and Worcestershire sauce. Continue to boil until sauce has reduced by $\frac{3}{4}$. Cut remaining pieces of butter into small chunks and slowly add one at a time, stirring between each addition to fully incorporate. After butter, add lemon juice and salt to taste. Return shrimp to pan and stir well to fully coat each piece. Add Worcestershire to taste. Divide garlic bread between plates, place shrimp atop, and generously spoon sauce over each until all of the sauce is gone. Garnish with fresh chopped green onion.