

New Orleans S&G BBQ

1lb shrimp shells

1 bunch green onion bulb

1.5 qt Worcestershire

3 c. Dry white wine

1 pt. Water

3 T black peppercorns

3 sprigs fresh thyme

2 bay leaves

2 lemons cut in half

2 bulbs garlic/smashed

1 tsp. Crushed red pepper

-Caramelize shrimp shells and green onion in a pot with hot oil.

-Deglaze with white wine and scrape fond. Add Worcestershire and water, bring to a boil.

-Add rest of ingredients and reduce liquid to 1/2. Strain reduction and let it cool.

- For a single portion use a 1/4cup of reduction in a pan and bring to near au sec. Finish with a little cream and cold butter until flavor is balanced.