

EMERILIZED BARBECUED SHRIMP WITH ROSEMARY BISCUITS

My first date with my wife, Deeann, was at Emeril's at Universal Studios in Orlando Florida. As an appetizer, we had these shrimp and fell in love. The shrimp were good too. This recipe takes a lot of time and a lot of work. The good news is that your house will smell great for a week, and the gastronomic joy will last a lifetime. Try them, it's worth it.

2 pounds Large Shrimp in their shells
1 Tablespoon Emeril's Creole Seasoning (see recipe) also known as "essence"
½ teaspoon freshly ground Black Pepper

Peel and de-vein the shrimp, saving the shells and tails to make the shrimp stock. Season the shrimp with the Creole seasoning and pepper, tossing to coat evenly. Cover and refrigerate while you make the barbecue sauce base and biscuits.

SHRIMP STOCK:

All the shells and tails from the shrimp
1/3 cup chopped Yellow Onions
¼ cup chopped Celery
¼ cup chopped Carrots
1 clove Garlic, peeled and smashed
1 Bay Leaf
½ teaspoon Black Peppercorns
¼ teaspoon dried Thyme
½ teaspoon Salt
4 cups Water

Place all the ingredients in a large pot and bring to a boil over high heat, skimming to remove any foam that rises to the surface. Reduce the heat to medium-low and simmer, uncovered, for 45 minutes, skimming occasionally. Remove the stock from the heat and strain through a sieve into a clean container. We'll use this in just a minute.

BARBECUE SAUCE BASE:

1 Tablespoon Olive Oil
½ cup finely chopped Yellow Onions
1 teaspoon Salt
1 teaspoon coarsely ground Black Pepper
3 Bay Leaves
1 Tablespoon minced Garlic
2 Lemons, peeled, quartered, with white pith removed (it's bitter)
½ cup dry White Wine
2 cups Shrimp Stock
1 cup Worcestershire Sauce

When making this sauce, use a Dutch oven or a deep frying pan. It increases the heating surface area and speeds the boiling down process significantly.

Heat the olive oil over medium high heat. Add the onions, salt, pepper, and bay leaves, and cook, stirring, until the onions are soft, about 2 minutes. Add the garlic, lemons, and white wine and cook for 2 more minutes. Add the 2 cups of shrimp stock and Worcestershire sauce and bring to a boil over high heat. Reduce the heat to medium-low and simmer until the sauce is reduced to ½ cup, about 1 ½ hours, stirring occasionally.

Strain the sauce through a sieve into a clean container, pressing the solids with the back of a spoon. Set aside until needed. (You will only use half of this recipe, ¼ cup, but the other half can be frozen for up to 2 months. You already worked this hard, save it!!!)

As this is simmering it's time to start the....

ROSEMARY BISCUITS:

1 cup all-purpose Flour
1 teaspoon Baking Powder
½ teaspoon Salt
½ teaspoon Baking Soda
3 Tablespoons cold Unsalted Butter, cut into small pieces
½ to ¾ cup Buttermilk
1 Tablespoon minced Fresh Rosemary

Preheat the oven to 400 degrees.

Sift the dry ingredients into a large bowl. Work the butter into the flour with your fingertips or a fork until the mixture resembles coarse crumbs. Stir in the rosemary. (Don't use dried rosemary, it's too tough.) Add ½ cup of buttermilk, a little at a time until it is just incorporated and a ball of dough forms. Add up to an additional ¼ cup of buttermilk if necessary, being very careful not to overwork the dough. Otherwise instead of light and fluffy, the biscuits will resemble lead weights. As a guideline, if you think "I should just stir it a little bit more", DON'T! You probably stirred it too much already. Yes, it will be lumpy. No, don't worry about it....trust me.

On a lightly floured surface, pat the dough into a circle about 7 inches in diameter and ½ inch thick. Using a 1 inch round cookie cutter, cut out 12 biscuits.

Place the biscuits on a baking sheet, put in oven, and bake until golden on top and lightly browned on the bottom, 10 to 12 minutes.

FINISHING IT OFF:

1 Tablespoon Vegetable Oil
1 cup Heavy Cream
¼ cup Barbecue Sauce Base

2 Tablespoons Unsalted Butter, cut into pieces

Heat the oil in a large skillet over high heat. Add the seasoned shrimp and cook, stirring, until they begin to turn pink, about 2 minutes. Add the cream and barbecue sauce base, reduce the heat to medium high, and simmer, stirring, until reduced by half, about 5-7 minutes. Transfer the shrimp to a platter with tongs. Over medium-low heat, gradually whisk the butter into the sauce. Remove from the heat.

Place 2 or 3 biscuits on each plate. Divide the shrimp among the biscuits, and top each serving with the sauce. Sprinkle some of Emeril's "essence" around the plate, and don't forget to say "BAM!"

Serve immediately.