



Spicy Shrimp with Pineapple Sauce,  
(Offered by Bryan A. from Mount Dora)

- 1 Can (20 oz) Crushed Pineapple in own juice
- 3 lbs 26/30 size E-Z peel raw shrimp
- 2 Cups White Rice (regular or par boiled)
- 2 - 3 tsp Corn Starch
- 2 ½ Cups Orange Juice
- 1 ½ Tbs Dried Basil
- ¼ Cup Sugar
- Old Bay spice
- Tony's Chachere's Creole Seasoning
- Cayenne Pepper

This is a layered dish in preparation and flavor.

The Shrimp:

Peel and wash the shrimp. Spread the shrimp over a sheet of foil and pat dry with paper towels. Season the shrimp with equal parts Old Bay and Tony's Creole seasoning. Dust lightly with Cayenne pepper. Don't be shy, you want this part to be spicy. Cook shrimp in a skillet with a small amount of butter. Set aside, keeping shrimp warm. Careful not to over cook.

The Pineapple Sauce:

In a 2 quart sauce pan add the pineapple, ½ cup orange juice and ¼ cup sugar (use heavy pulp OJ). Bring to a boil, reduce heat a simmer while cooking the rice (next). When rice (below) is done, thicken the sauce with corn starch, cover and keep warm. Note - to use the corn starch put it in a small cup and add small amount of COLD water to dissolve it, stirring to make a smooth paste.

The Rice:

In a 3 quart sauce pan add the rice, 2 cups OJ, 2 cups water, 1 ½ Tbs dried basil and bring to a boil. Cover and reduce heat to low and cook for 20 minutes or until all liquid is absorbed.

Bring It Together:

Using about a 5 quart casserole dish, spread about 1 inch layer of the cooked rice in the casserole. Cover the Cooked rice with the spicy shrimp. Layer the pineapple sauce over the shrimp. Serve nice and warm.

Enjoy !