

Seafood Court - Boullion

By Chef Jeremy Langlois



6-8 Servings

In a medium bowl, combine snapper, shrimp, and Creole seasoning. Cover and refrigerate until ready to use.

In a medium Dutch oven, melt butter over medium-high heat. Add onion; cook until tender, about 2 minutes. Add bell pepper, celery, and garlic; cook until tender, about 6 minutes. Sprinkle vegetables with flour, and cook, stirring constantly, for 2 minutes. Add stock, Worcestershire, and tomatoes; bring to a boil over high heat. Reduce heat, and simmer for 30 minutes.

Add snapper mixture, salt, black pepper, and cayenne. Cover and simmer until fish flakes apart easily with a fork, about 20 minutes. Serve over hot cooked rice, and garnish with green onion, if desired.

INGREDIENTS

- ½ pound red snapper fillets, cut into large pieces
- ½ pound peeled and deveined jumbo fresh shrimp
- 2 teaspoons Creole seasoning
- 5 tablespoons unsalted butter
- 1 cup minced white onion
- ½ green bell pepper, seeded and finely chopped
- ¼ cup chopped celery
- 3 cloves garlic, minced
- ¼ cup all-purpose flour
- 2 cups seafood stock
- 1 teaspoon Worcestershire sauce
- 1 (28-ounce) can diced tomatoes with liquid
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- ⅓ teaspoon cayenne pepper
- Hot cooked rice
- Garnish: sliced green onion

