

Shrimp and Andouille Brochettes with Creole Mustard Sauce

Category: Creole

Servings: 2

Rating: 10

Source: Bon Appetit, June 1987

Description:

Serve a cold, crisp, old World chardonnay with this dish.

Ingredients:

1 shallot	1 medium chopped
butter, unsalted	4-6 tablespoons in all
1 dry white vermouth	1/4 cup
1 white wine vinegar	1 teaspoon
1 cream	1/2 cup
red bell pepper	1 tablespoon diced
1 tarragon	2 tablespoons minced fresh
1 creole mustard	1/2 tablespoon
1 dijon mustard	1/2 teaspoon
1 cayenne pepper	1/8 teaspoon
1 Sea salt	pinch
1 andouille sausage	1/2 pound, cut into 3/4" rounds
1 green bell pepper	1/2 large, cut into 1" squares
red bell pepper	1/2 large, cut into 1" squares
sweet onion	1/2 large, cut into bite size pieces
1 shrimp	16 peeled and deveined
1 sub-recipe	2 teaspoons Creole seasoning
1 rice	1/2 cup, cooked as directed

Instructions:

Sauté the shallots in 1/2 tablespoon of butter until they are just starting to brown. Add the vermouth and vinegar and bring to a boil, cooking until reduced to about two tablespoons. Add the cream, bell pepper, and tarragon and boil until reduced to about 1/3 cup. Reduce the heat to medium-low and whisk in the mustards. Cook for about 30 seconds and then whisk in a tablespoon of butter, season with cayenne and salt, and keep warm.

Alternate bell peppers, onions, and sausage on skewers (if you can be bothered, skin the sausage rounds - they will have a better texture). Put shrimp on separate skewers. Sprinkle them all with creole seasoning and brush with melted butter. Grill the sausage/vegetables on a medium-hot

BBQ, turning often enough to avoid burning, until they are browned and almost cooked. Put on the shrimp skewers, turning them every couple of minutes until they are just opaque, basting occasionally.

Slide BBQ ingredients off skewers into a bowl and serve family style with rice and the sauce.