



**Chef Jesse Jones**  
**Heart and Soul Catering Inc.**

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**Chef Jesse's Firecracker Shrimp**

Serves 8

1/2 tsp salt

1/2 tsp pepper

2# medium shrimp (31/40)

2tsp grapeseed oil

Chef Jesse's Cajun butter (recipe follows)

Season shrimp with salt and pepper, heat a shallow saute pan over medium heat, add oil, sauté shrimp about 1 minute on both sides being sure not to overcook, add Chef Jesse's Cajun butter, tossed to coat the shrimp cook for 1 minute more add a hint of lemon serve hot.

Chef Jesse's Cajun Butter( for Firecracker Shrimp)

1#unsalted butter at room temperature

1/2 teaspoon fresh garlic minced about 4 cloves

2 tsp habanero pepper

2tsp Scotch bonnet

2 tsp fresh thyme minced fine

1 tsp fresh tarragon minced fine

1 tsp old bay

1 tsp white pepper

1 tsp black pepper

1 tsp cayenne pepper

1/2 tsp chili paste

1/2 kosher salt

add oil to a small sauté pot, add garlic, Habanero, Scotch Bonnet, cook for 2 minutes, let cool for about 20 minutes, when cool add the rest of the ingredients that follows, work the butter with a whisk or a mixer with a paddle attachment, add pepper mixture to butter, chilled til ready to use.

Thank you all, this recipe is all about my compound Cajun butter.

Please contact me and let me know how it works out for you

Chef Jesse Jones

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