

Big Easy Shrimp with Creamy Creole Mustard Sauce

A New Orleans favorite, BBQ Shrimp, gets a new flavor twist when prepared with ale and Creole mustard.

Prep Time: 15 minutes

Cook Time: 6 minutes

2 tablespoons butter
1 large red onion, thinly sliced
1 pound large shrimp with shells on (26 to 30 count), deveined
1/2 teaspoon **McCormick® Garlic Powder**
1/2 teaspoon **McCormick® Thyme Leaves**
1/4 teaspoon **McCormick® Coarse Ground Black Pepper**
1/4 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**
1 cup ale
1/4 cup heavy cream
1/4 cup **Zatarain's® Creole Mustard**

1. Melt butter in large nonstick skillet on medium-high heat. Add onion; cook and stir 2 minutes. Add shrimp, garlic powder, thyme, pepper and sea salt; cook and stir 2 minutes.
2. Stir in ale, cream and Creole mustard; cook and stir 2 minutes longer or just until shrimp turn pink. Spoon shrimp and sauce into serving bowls. Serve with French bread slices, if desired.

Makes 4 servings.

Nutrition Information Per Serving: 267 Calories, Fat 14g, Protein 19g, Carbohydrates 11g, Cholesterol 204mg, Sodium 820mg, Fiber 1g

Fried Green Tomatoes with Crab & Creole Mustard

Classically Southern fried green tomatoes make a hearty appetizer when topped with jumbo lump crab and a zesty Creole mustard dressing.

Prep Time: 15 minutes

Cook Time: 25 minutes

1/2 cup mayonnaise

1/4 cup plus 2 tablespoons **Zatarain's® Creole Mustard**, divided
1 tablespoon honey

1/2 cup cornmeal

1/2 cup flour

1/2 teaspoon **McCormick® Ground Red Pepper**

1/2 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**
2 eggs

4 medium green tomatoes

1/2 cup vegetable oil (for frying)

1/2 cup diced drained roasted red peppers

8 ounces jumbo lump crabmeat

2 green onions, green parts only, thinly sliced on the diagonal

1. Mix mayonnaise, 1/4 cup of the Creole mustard and honey in small bowl until well blended. Set aside. Mix cornmeal, flour, red pepper and sea salt in shallow dish. Mix eggs and remaining 2 tablespoons Creole mustard in another dish. Cut each tomato into 3 slices, about 1/2-inch thick. Cut each slice in half. Dip tomato slices in egg mixture, allowing excess to drip off. Coat in cornmeal mixture.
2. Heat 1/4 cup of the oil in large nonstick skillet on medium heat. Fry tomatoes, several slices at a time, 2 to 4 minutes per side, turning once. Drain on paper towels. Keep warm while frying remaining tomato slices. Add remaining 1/4 cup oil as needed.
3. To serve, spoon about 1 teaspoon Creole mustard mixture onto each tomato slice. Top with roasted red pepper, crabmeat and green onions. Serve immediately with a drizzle of the remaining Creole mustard mixture.

Makes 12 (2 appetizer) servings.

Nutrition Information Per Serving: 263 Calories, Fat 19g, Protein 7g, Carbohydrates 16g, Cholesterol 57mg, Sodium 464mg, Fiber 1g