



## *Loaded Cajun Potato*



### **Ingredients:**

- 4 large Russet potatoes, cleaned
- ½ pound shrimp, cleaned and deveined, leave tails on
- ½ cup crawfish tail meat
- 2 tbsp cooking oil
- 2 tbsp butter
- Olive oil
- Cajun Seasoning, I prefer Slap Yo Mama, amount to taste
- Sherry Cream sauce
- 8 ounces Italian cheese blend, 6 blend
- 2 cloves garlic, freshly minced
- 2 medium shallots, diced
- ¼ cup Brandy, flambéed
- 2 cups Sherry Wine
- 1 cup stock from shrimp
- ¼ cup crawfish juice, from the crawfish package
- 1 cup heavy whipping cream
- ½ cup crawfish tail meat
- ½ cup diced green onions

### **Method:**

1. Preheat the oven to 400°F.
2. Wash each potato, coat lightly with olive oil and coarse salt, then wrap in a sheet of foil and bake until the potato is tender.
3. In a saucepan, on medium heat, add in half the butter and the minced garlic, toss in the shallots and stir lightly, simmer for 3 minutes.
4. Add the shrimp, sprinkle with the Cajun seasoning to taste, and cook for 3 minutes, or until the shrimp is cooked through.
5. Add in the Brandy and light it, stirring constantly.
6. Add in the wine, crawfish juice and shrimp stock, and reduce by half.
7. Stir in the heavy whipping cream.
8. Once the sauce is smooth, add in the remaining butter, and stir.

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9. Add in the remaining crawfish tail meat and cook for 2 minutes.
10. The sauce should be the consistency of Alfredo Sauce, if too thick, thin out by using chicken stock.
11. If the sauce is too runny, add in a slight bit more of the heavy whipping cream.
12. Spoon the shrimp and sauce over each of the potatoes and sprinkle with cheese.
13. Place the cooking tray with the potatoes back in the oven and bake for 6 to 8 minutes, until the cheese is melted and golden.
14. Once cheese is melted, place a potato in the center of each plate and spoon some more of the sauce over the top.
15. Sprinkle with the green onion.