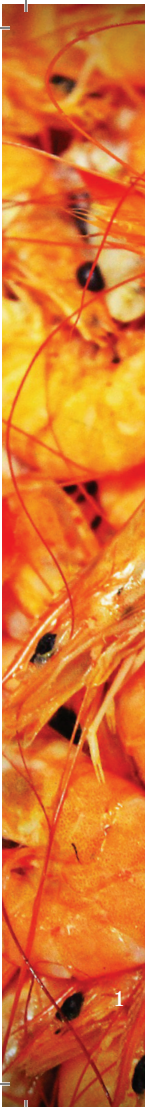


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INGREDIENTS:

- 2 Tbsp margarine
- 2 Tbsp plain flour
- ¼ cup cream
- 1 chicken bouillon cube
- ½ tsp salt
- ¼ tsp paprika
- 1 dash cayenne
- 1 tsp parsley flakes
- 1 cup Gulf crab meat
- 1 cup bread crumbs
- 1 cup Gulf shrimp, boiled and peeled
- 1 cup sliced mushrooms

SEAFOOD THERMIDOR

Submitted by Pattie Necaise

PREPARATION:

In medium saucepan, melt the margarine. Stir in the flour until smooth.

Dissolve the chicken bouillon cube in 1 cup hot water. Add the cream and bouillon mix, stirring constantly.

When it is smooth, add the salt, paprika, cayenne and parsley.

Heat and stir until thickened. Fold in the crab meat, bread crumbs (stale French bread makes the best bread crumbs), shrimp and mushrooms.

Pour into a buttered casserole dish. Bake in a 350-degree oven for 30 minutes.



OYSTER SOUP

Submitted by Dianne Ott • Recipe by Concetta Bonocich Thian

PREPARATION:

Sauté all seasonings in ½ cup olive oil.

Add water, salt, pepper, wine and ½ cup olive oil.

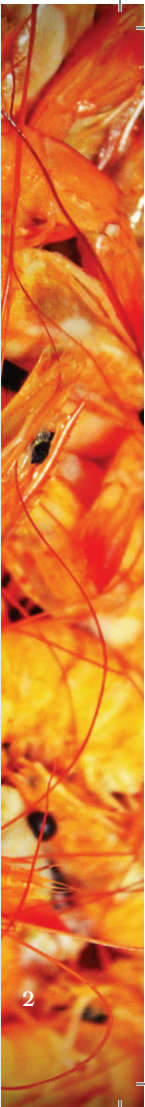
Add potatoes and boil until potatoes are nearly tender (approximately 30 minutes at medium heat).

Add oysters and cook 5 minutes more.

Concetta Bonocich Thian, along with Lena Kuluz Zorich, came from Croatia in the early 1900s with their families and brought several of their delicious recipes. Both ladies are my Nunas (grandmother in Croatia) who taught us, as well their daughters and sons to carry on their talents. Heritage and memories were very important to their people who carry it on with pride to this day.

INGREDIENTS:

- 1 large onion, chopped
- 1 medium bell pepper, chopped
- 6 cloves garlic, chopped
- 1 pt small oysters
- 3 qt water
- 1 cup parsley
- 4 sprigs celery, cut in ¼" pieces
- 1 cup pure olive oil
- 1 Tbsp Worcestershire sauce
- 1 Tbsp white wine
- 6-7 large potatoes, sliced round
- salt and pepper to taste





INGREDIENTS:

- 2 hens or fryers, cut up
- 1 lb ham (or couple of ham steaks), cut in pieces
- 1 lb smoked sausage, cut in pieces
- 2-3 heaping cooking spoons flour for roux
- 3 Tbsp Kitchen Bouquet Browning and Seasoning Sauce
- ½ cup cooking oil
- ½ bunch of celery, chopped
- ½ large onion (or 1 small), chopped
- 2 bunches green onions, chopped
- 1 whole head garlic, chopped
- 1 qt oysters
- 2 heaping Tbsp filé parsley
- salt and pepper to taste

MRS. ALICE'S CHICKEN OYSTER GUMBO

Submitted by Dianne Ott

PREPARATION:

Salt, pepper and flour the chicken and fry in about 1 inch of cooking oil; partially cooked. Remove chicken.

In separate pan, fry down sausage, then ham. Set aside.

In about ¼ cup oil, sauté the celery, onion, green onions, garlic and parsley until celery and onions are transparent.

In a 10-quart heavy pot, brown flour in ¼ cup cooking oil for roux. Watch carefully, stirring so it won't burn. Sauté until you get a light chocolate brown color. When you add water, the roux lightens in color. Add Kitchen Bouquet, which helps darken the flour mixture.

Add the sautéed seasonings to the roux, then add water as needed. Add the partially cooked chicken, salt and pepper (not too much salt). After it boils for a while, add ham and sausage. (Hens, if used, have to cook longer.) When it starts to boil again, reduce heat and simmer until chicken is done, adding warm water, if needed. Add oysters. Oysters are cooked when ends curl up. Add filé, turn off heat and let set until ready to serve. Serve over rice in soup bowl.

The following recipe was cooked by Alice Knebel Ott in the 1930s at Red Triangle Lounge and Gumbo House Restaurant (photo on left), owned by her and her husband Ed Ott, Sr. The restaurant was located at the East End of Howard Avenue by the Biloxi-Ocean Springs Bridge (now the location of the Palace Casino parking garage). Mrs. Alice used only hens in this gumbo with oysters added in the last five minutes of cooking. She continued cooking this delicious seafood recipe, and many others (one being redfish), throughout her life. The first restaurant was destroyed in the 1947 hurricane and the second one in Hurricane Camille, which later opened as Ott's Bait and Tackle Shop.



INGREDIENTS:

- 3 lbs Gulf shrimp
- 1 tsp barbecue sauce
- 12 oz angel hair spaghetti
- 1 tsp parsley flakes
- 2 tsp salt
- 1 Tbsp lemon juice
- 1 tsp black pepper
- 1 Tbsp Worcestershire sauce
- ½ tsp basil
- 1 ½ sticks melted butter
- ½ tsp thyme
- 12 oz Velveeta
- ¼ tsp garlic powder

SHRIMP SPAGHETTI

Submitted by Janice Darby

PREPARATION:

Cook spaghetti following directions on package.

Wash shrimp and drain. Place in large microwave dish. Combine herbs, spices and seasoning. Sprinkle mixture over the shrimp. Add melted butter, lemon juice, Worcestershire and barbecue sauce. Pour over shrimp. Cook in microwave until shrimp are pink. Stir a couple of times during cooking.

Put drained spaghetti into a microwave-safe casserole dish. Add shrimp mixture and blend together. Top with Velveeta, cut into slices. Cover and place into a preheated 350-degree oven until cheese melts.

When my son was in high school, he and 3 of his friends were going broke taking dates out before prom. They asked if they could cook for their dates at my house. They also wanted me to give them a main dish that was easy, but tasted good. This shrimp spaghetti dish was a favorite for our family. I always cooked the shrimp and sauce in a conventional oven, but I decided it was a good time to try cooking the shrimp and sauce in the microwave, which saves about 20 minutes. The boys had a great time peeling shrimp and cooking. The meal was a great success. They even used my china, white tablecloth and candles. This is still a family favorite, and I now use only the microwave recipe.

CRABMEAT MORNEY

Submitted by Pattie Necaie

PREPARATION:

Melt butter in a medium saucepan. Add onions and sauté.

Add parsley and flour. Add cream, slowly stirring until smooth. Add the cheese and heat, stirring gently until the cheese melts and the sauce thickens.

Fold in the crab meat and season with the salt and pepper.

Serve over toast points or in small pastry or puff pastry shells.



INGREDIENTS:

- 1 stick margarine
- 1 small bunch of green onions (4 large or 5 small)
- ¼ cup finely chopped parsley
- 2 Tbsp plain flour
- 1 pt half-and-half
- ½ lb Swiss cheese, cubed
- 1 lb Gulf crab meat
- salt to taste
- red pepper to taste (can use black if you don't have red)
- 3 to 4 pieces of toast, sliced diagonally, or 8 to 10 pastry shells





INGREDIENTS:

Crab cakes:

- 4 oz Gulf crab meat mixed
- 1 egg
- ½ cup panko bread crumbs
- 1 Tbsp toasted sesame seeds
- 2 Tbsp mayonnaise
- 1 Tbsp fresh cilantro, chopped
- ½ Tbsp fresh ginger, chopped
- 1 green onion, finely chopped
- 1 Tbsp sweet relish
- 1 tsp Dijon mustard
- 1 tsp garlic powder
- salt and pepper to taste

Sauce:

- ⅓ cup plain Greek yogurt
- 2 tsp sriracha
- 1 tsp fresh cilantro, chopped

Salad:

- ½ cup arugula
- 2 Tbsp peanuts, chopped
- 2 Tbsp bell pepper, diced
- 2 Tbsp cucumber, diced
- 2 Tbsp shelled edamame
- ½ Tbsp fresh lime juice
- ½ tsp sesame oil
- dash of salt

ASIAN-STYLE CRAB CAKES OVER SALAD

Submitted by Cameron Coley

PREPARATION:

Mix all crab cake ingredients and let chill in fridge for 30 minutes.

Mix plain Greek yogurt with Sriracha and cilantro. Toss all salad ingredients together.

Preheat oven to 375 degrees. Spray a baking sheet with cooking spray. Form crab mixture into cakes, place on baking sheet and bake on each side about 10-12 minutes.

Slice avocado. Plate salad, top with crab cakes. Top crab cakes with sauce.





INGREDIENTS:

- 1 cup onion, chopped
- 1 cup celery, chopped
- 1 cup bell pepper, chopped
- 1 stick of butter
- 1 can cheddar cheese soup
- 1 can mushroom soup
- 1 small jar pimento and juice, chopped fine
- 4 cloves garlic, chopped fine
- 3 cups cooked rice
- 3 cups Gulf shrimp, chopped
- ⅓ cup Progresso breadcrumbs
- ⅓ cup green onions, chopped
- curly parsley
- salt and pepper to taste

UNCLE PIE'S SHRIMP CASSEROLE (DO IT RIGHT, PLEASE!)

.....
Jennifer Broderick, MDMR Office of Restoration and Resiliency

PREPARATION:

Sauté onions, bell pepper and celery with a stick of butter over medium heat, until wilted.

Add shrimp and soups, green onion, parsley and pimento, heat until bubbling, add rice and mix well. Add garlic last.

Place in olive oil coated casserole dish. Top with bread crumbs, cover with tin foil and bake for 30 minutes in 350-degree preheated oven.

Send everyone home and eat it yourself.

GULF SHRIMP CROQUETTE SLIDER WITH WASABI TARTAR

.....
Submitted by Yoshiharu Sogi

PREPARATION:

Prepare food processor, put fish filet and salt, process well then add egg white and half and half, spin again until smooth. Transfer to mixing bowl.

Cook potato in microwave until cooked through, then mash it. Cool down completely. Add mashed potato in fish pâté, chopped shallots and coarsely chopped shrimp. Mix well.

Shape into medallions, cover with flour, dip in egg wash then bread crumb. Cook with vegetable oil in skillet on medium heat or deep-fry until nice golden brown, then finish in oven at 350 degrees to cook through.

Warm up slider buns in oven, cut in half then assemble with croquette, lettuce and tomato. Put tartar sauce on croquette. Put cornichon pickles on slider as garnish.

INGREDIENTS:

Shrimp croquette:

- 16 oz Gulf shrimp, 31-40 size
- 8 oz white fish filet (snapper, mahi-mahi or sea bass)
- ¼ tsp salt
- 1 egg white
- ¼ tsp garlic powder
- 4 Tbsp half-and-half
- ½ Tbsp shallots, chopped
- 8 oz Yukon potato

Egg wash:

- ½ cup all-purpose flour
- 2 eggs
- 2 cups panko or bread crumbs

Wasabi tartar sauce:

- 1 cup mayonnaise
- 1 Tbsp whole grain mustard
- 2 Tbsp capers
- 1 Tbsp relish
- 1 egg, hard boiled and chopped
- 1 tsp shallots, chopped
- 2 tsp Wasabi paste (1 tsp wasabi powder and 1 tsp water)

Garnish:

- 12 tomato slices
- 2-3 lettuce leaves
- 12 each cornichon pickles
- 12 each slider buns



INGREDIENTS:

Gumbo:

- 1 tsp chipotle chile in Adobe sauce
- 1 tsp lime grated rind
- 3/4 tsp chicken base
- 1/2 tsp ground cumin
- 2 garlic cloves, minced and divided
- 8 oz roasted fresh tomatillos
- 1 medium onion, quartered
- 1/4 cup fresh cilantro, chopped
- 1 Tbsp fresh lime juice
- 1 fresh jalapeño, chopped
- 1 tsp paprika
- 1/4 tsp cayenne
- 6 oz hard chorizo, chopped into 1-inch-thick slices
- 6-8 large Gulf shrimp, peeled and deveined
- salt

Rice:

- 2 large poblano peppers, roasted and chopped
- 1/2 cup chopped fresh cilantro, plus a few leaves for garnish
- 2 cloves garlic
- 2 cups water or chicken broth
- 1/3 cup vegetable oil
- 2 cups U.S. grown long-grain white rice, rinsed
- 1-2 jalapeño peppers, stemmed, seeded and minced
- salt and freshly ground black pepper

CHIPOTLE LIME AND ROASTED TOMATILLO SAUCE CHORIZO SHRIMP GUMBO SERVED WITH ARROZ VERDE (CILANTRO INFUSED RICE)

Submitted by Christopher Morrill and Santiago Reyes

GUMBO PREPARATION:

Season shrimp with salt and pepper, thyme and 1/2 teaspoon garlic. Cover and refrigerate. Make the chipotle lime sauce mixing lime rind, chicken base and cumin.

For the gumbo base, discard husks and stems from tomatillos. Place tomatillos, lime juice and pepper in a food processor; pulse until tomatillos are coarsely chopped. Add onion, cilantro and salt; pulse until combined, add paprika, cayenne and remaining garlic.

In stock pot, add drizzle of olive oil, heat and add chorizo sausage. Cook for 3-4 minutes on medium-high heat. Once cooked, stir in shrimp and reduce heat to low. Stir with a wooden spoon. Add chipotle lime sauce to stock pot with chorizo and shrimp and simmer for 5-10 minutes.

Serve immediately, sprinkled with scallions, and serve with Arroz verde.

ARROZ VERDE PREPARATION:

Adjust an oven rack to the middle position and preheat oven to 350 degrees.

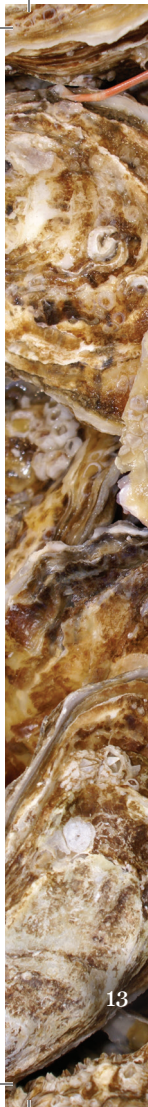
In a food processor or blender, blend the poblanos, cilantro, garlic and water.

Heat the oil in a Dutch oven or a 3-quart saucepan until shimmering. Add the rice and sauté, stirring frequently, until light golden in color, about 10 to 15 minutes.

Add jalapeños (if using) and stir until fragrant, about 15 seconds. Stir in poblano purée and 1 teaspoon salt. Bring to a boil.

Cover and bake (or transfer to a baking dish and cover) until the rice is tender and the liquid is absorbed, about 30 minutes. Stir halfway through baking time.

Fluff rice with a fork. Season to taste with salt and pepper and garnish with reserved cilantro leaves if desired.

**INGREDIENTS:**

- 1 small yellow onion
- 1/3 stalk celery
- 1/4 bell pepper
- 2 cloves garlic
- 1 medium eggplant, peeled and cubed
- 3 cooking spoonfuls of vegetable oil
- 1 bay leaf
- 1 cup peeled Gulf shrimp
- 1/2 cup cooked rice
- breadcrumbs
- (optional) grated parmesan cheese
- salt
- powdered Cayenne red pepper

AUNT MARY'S EGGPLANT CASSEROLE

Submitted by Jane B. Shambra

PREPARATION:

Finely chop the celery, bell pepper, onions and garlic. Pour these ingredients into a 2-quart pot of heated vegetable oil on medium heat. Stir continually until the seasoning is shiny, but not brown. Add eggplant and about a cup of water. Stir. Lower the heat a little and cover for about 30 minutes.

Peek in the pot occasionally and stir to be sure it does not stick to the bottom. Add the boiled shrimp with some of its boiling water and a bay leaf and cook another 20 minutes with the lid off. Add the cooked rice and cook another 5 minutes. Add salt and powdered Cayenne red pepper to taste.

Place mixture into a lightly sprayed cooking brownie pan or glass dish. Sprinkle bread crumbs and parmesan cheese on top of the mixture and place into a pre-heated 375-degree oven for about 30 minutes or until the bread crumbs begin to brown.



SOUR CREAM SHRIMP

Submitted by Pattie Necaie

PREPARATION:

Melt the margarine in a medium saucepan. Toss in the shrimp and sauté until shrimp curl up and are no longer translucent.

Sprinkle with flour. Stir until flour is no longer visible and well mixed into shrimp.

Add the soup and sour cream. Mix well. Heat through.

Season with salt and pepper to taste and serve over toast points.

**INGREDIENTS:**

- 2 Tbsp margarine
- 1 lb butterflied Gulf shrimp
- 1 Tbsp plain flour
- 1 can cream of mushroom soup
- 1 cup sour cream
- salt and pepper to taste
- toast points





INGREDIENTS:

- 24 oysters on the half shell
- 3 lbs flour
- 2 cups cooked spinach (can substitute frozen)
- 1 onion, diced
- 2 Tbsp roasted garlic
- ¼ cup parsley, minced
- ¼ cup cilantro, minced
- 1 pt buttermilk
- 2 cups panko crumbs
- 1 cup self-rising flour
- 1½ cups shredded parmesan
- 2 Tbsp dried cilantro
- salt and pepper to taste

Wet batter:

- 1 Tbsp cayenne pepper

Fondue:

- 2 Tbsp roasted garlic
- 1 whole star anise
- 1 pt heavy cream
- ¼ cup goat cheese
- ¼ cup parmesan cheese, shredded
- 1 lb cotija, crumbled
- 1 gallon frying oil

Dry dredge:

OYSTERS ROCKEFELLER

Submitted by David Crews; Executive Chef – Six Shooter Land and Timber in Drew, MS
Winning recipe of the Chef's Choice category at the 2016 Oyster Cookoff in Gulf Shores, AL

PREPARATION:

Begin by making the wet batter by combining the cooked spinach, onion, garlic, parsley and cilantro with buttermilk and emulsify using a blender or emulsion blender until smooth. This process can take several minutes. Once smooth, refrigerate until needed.

To make the dry dredge, combine all the ingredients in a large bowl and toss until thoroughly mixed.

To make the fondue, add the roasted garlic, star anise and heavy cream to a large pot and steep over low heat for 10 minutes. Then strain the milk and discard the anise and garlic. Return the hot milk to the pot and add the cheese, cover and let sit for 5 minutes. Stir to make sure the cheese is melted, then refrigerate until needed.

Preheat both oil and oven to 375 degrees.

Set up a standard breading station. One bowl of flour, one bowl of the wet batter, one bowl of the dry dredge and a pan at the end to hold the battered oyster.

Remove the oyster from the shell and place the oyster in the flour and place 1 tablespoon of the chilled fondue in the oyster shell.

Toss the oysters in the flour until well coated. Once coated, remove the excess flour from the oyster and drop in the wet batter. Stir to make sure each oyster is completely coated. Once coated, remove the oyster one at a time and dredge in the dry until coated. Then place on a pan to rest for about 5 minutes.

While oysters are resting, add the fondue-filled shells to a 375-degree oven and bake until warm and bubbling.

Fry oysters in 375-degree oil, 6 at a time, until golden brown (about 1 minute) then add fried oyster to the melted fondue and serve.



photo credit
James Edward Bates



INGREDIENTS:

- 12 oysters on shell, small or medium size
- 2 tsp fresh goat cheese
- 2 slices prosciutto
- white wine béarnaise (herbed hollandaise sauce)
- 3 egg yolks
- 1 Tbsp white wine
- ½ tsp Dijon mustard
- ½ tsp lemon juice
- 8 oz unsalted butter
- ½ tsp shallots, chopped
- ¼ tsp salt
- ¼ tsp black pepper, freshly ground
- ½ tsp tarragon, chopped
- ½ tsp parsley, chopped
- lobster seaweed for garnish

WINE-COUNTRY STYLE PROSCIUTTO-WRAPPED GULF OYSTERS ROCKEFELLER

Submitted by Yoshiharu Sogi

PREPARATION:

Preheat broiler or oven 425 degrees. Shuck oysters and remove from shell once. Cut prosciutto into 1"x 2.5" string, divide goat cheese into twelve, wrap oysters with prosciutto then put back into half shell. Place goat cheese on oysters then place on oven tray or cookie sheet.

For white wine béarnaise, prepare medium sauce pan and fill ¾ of pot with water. Heat on low until barely simmering. Prepare medium-sized mixing bowl to fit sauce pan.

Prepare small pan, melt unsalted butter on low heat. Add shallots, cook until tender and translucent. Mix egg yolks, Dijon mustard and white wine with whisk in bowl. Place bowl on sauce pan, but water should not touch the bottom of the bowl. Beat egg yolk until thickened. Continue to whisk rapidly. Be careful not to let the eggs get too hot or they will scramble.

Slowly drizzle in the melted butter and continue to whisk until the sauce has thickened and doubled in volume. Remove from sauce pan, add lemon juice, salt and pepper to season, then add chopped tarragon and parsley.

Put sauce on oysters with spoon to cover completely. Bake oysters in oven until surface brown, about 5 minutes. Remove from oven. Place lobster seaweed on plate to stabilize oysters and serve.

FISH TACOS WITH BLACK BEAN AND CORN SALSA

Submitted by Jessica Rankin, MDMR Seafood Technology Bureau

PREPARATION:

In a pot over medium heat, mix together corn, black beans, diced tomatoes and cilantro. Stir in lime juice.

Preheat oven per directions on taco shell package. Heat taco shells.

Preheat oil to a medium-high heat to fry the fish.

In a small bowl, mix Hot Shot pepper and corn meal. Slice fish across the grain into small slices. Completely coat fish slices in the corn meal mix. Fry fish.

Arrange filets inside tacos and add the black bean and corn salsa on top of fish and add cheese on top.

INGREDIENTS:

- 1 (15oz) can yellow corn, drained
- 1 (15oz) can white corn, drained
- 1 (15oz) can black beans, drained and rinsed
- 2 (10oz) cans hot diced tomatoes (Rotel), drained
- ½ bunch cilantro, finely chopped
- ¼ cup lime juice
- taco shells
- 4 (4oz) filets of Mahi Mahi
- 2 Tbsp Hot Shot pepper
- 1 cup corn meal
- canola oil to fry fish
- 1 cup cheddar cheese



INGREDIENTS:

Pan-Roasted Grouper:

- 4 oz portions grouper filet
- oil
- butter
- bay leaf

Golden beet purée:

- 5 golden beets
- vegetable stock
- salt and pepper

Beet greens:

- beet greens
- neutral oil (safflower, canola, vegetable)
- garlic
- salt and pepper

Blood orange gastrique:

- 1 cup sugar
- ½ cup rice wine vinegar
- juice of 2 medium-sized fresh blood oranges

PAN-ROASTED GROUPE WITH GOLDEN BEET PURÉE, WILTED BEET GREENS AND BLOOD ORANGE GASTRIQUE

Chef Ryan Bell, executive chef at Hal and Mal's in Jackson, MS

PAN-ROASTED GROUPE PREPARATION:

Portion grouper into 4 oz filets. On high heat, heat oil in pan. When oil begins to “ripple,” add fish. Cook on one side for 4-5 minutes allowing a nice sear to form. Flip fish in pan and add a generous amount of butter to pan. Move fish to top of pan and tilt pan toward you. Throw a bay leaf in melted butter and baste fish until done, about 3-4 minutes. Drain fish on paper towels and rest before serving.

GOLDEN BEET PURÉE PREPARATION:

Peel, dice and boil beets until fork tender. Drain from water and place in blender or food processor. Slowly add vegetable stock until desired consistency. Salt and pepper to taste.

BEET GREENS PREPARATION:

Clean leaves from stalks and wash. In a high-heat pan, add a neutral oil (safflower, canola, vegetable) to coat the bottom of pan. Add garlic and beet greens. Remove from heat. Sauté for about 2 minutes. Season with salt and pepper.

BLOOD ORANGE GASTRIQUE PREPARATION:

In a small saucepan, combine the sugar, vinegar and orange juice and bring to a boil. Cook until reduced by ¾, or the mixture has thickened, like a syrup. Remove from heat and pour the mixture into a glass bowl. Let cool completely.





INGREDIENTS:

- 2 Tbsp olive oil
- 1 cup red pepper, finely chopped
- 3/4 cup celery, finely chopped
- 1 1/2 cups onions, minced
- 3 Tbsp minced garlic
- 20 fresh okra cut into 1/2 inch coins*
- 2 12-oz bottles of beer
- 1 cup clam juice or chicken broth
- 3/4 cup Worcestershire sauce
- 1/2 tsp dried oregano
- 1 tsp dried basil
- 1/2-1 tsp red pepper flakes or Tabasco sauce (or to taste if this is too tame)
- 1 tsp salt
- 1 tsp black pepper
- 1/2 cup freshly chopped parsley
- 1/2 cup tomato paste
- 3 cups cooked black beans**
- 1 lb catfish filets, cut into 3/4 inch pieces
- 1 lb small Gulf shrimp, peeled
- 1/2 lb shucked oysters with liquid
- 3-4 cups cooked rice

*Frozen okra can be used in place of fresh. Let it defrost and wipe dry with paper towels.

**If using canned black beans, rinse thoroughly.

THE BEST GUMBO EVER!

Submitted by Tammy-Joy Blair

PREPARATION:

In a heavy 5-quart pot, heat the oil over medium heat until hot. Add the red pepper, celery, onions and garlic and sauté until partially softened, about 5 minutes. Add the okra and sauté for another 5 minutes. It's fine if the mixture sticks or browns; the caramelized bits add flavor to the gumbo.

Stir in the beer, clam juice, oyster liquid, oregano, basil, red pepper flakes, salt, pepper and parsley. Whisk in tomato paste until all is well blended. Add the black beans, reduce to a simmer and cook uncovered for 15 minutes, stirring occasionally.

Stir in the catfish and cook for 1 minute, then stir in the shrimp and oysters. Cook until the shrimp are opaque, 1-2 minutes. Do not overcook because when the gumbo is removed from the heat, the seafood will continue to cook. Spoon the rice into bowls and ladle the gumbo over the rice.

This dish is one of my family's Christmas Eve traditions. The first time I made this gumbo was December 24, 1991 and it has become one of the star attractions of our Feast of the Seven Fishes, an Italian-American celebration of Christmas Eve with meals of fish and other seafood. The ingredient list may seem long, but this gumbo is easy to make. It's best made a day ahead. Just before serving, heat it and add in the fish and seafood. If okra isn't preferred, steamed green beans can be used in its place. You can also use other seafood such as grouper, snapper, crawfish, squid, flounder or orange roughy. Traditionally, gumbo starts with a roux. I don't use one in this recipe so it's easier to make and easier on the waistline. The okra proteins help to thicken the sauce.

CRISPY FISH

Submitted by Madhavilatha Jonnadula

PREPARATION:

Clean and wash fish.

In a mixing bowl add fish, salt, chili powder, ginger garlic paste and lemon juice. Marinate for 1 hour in refrigerator.

When ready to serve, heat oil in a skillet. Whisk one egg in a bowl. In nonstick pan, add bread slices and heat them without oil and roast for a few minutes then ground into a coarse powder.

When oil is very hot, take out marinated fish slices, dip in egg mixture, quickly roll into bread crumbs and drop into hot oil.

When it reaches a golden color, drain them on a paper towel and serve.



INGREDIENTS:

- 1 lb Gulf fish, cut into large slices
- 1 tsp ginger garlic paste
- 1 drop orange food color
- 1 tsp chili powder
- 1 egg
- 2 bread slices
- 10 drops lemon juice
- oil
- salt, to taste





INGREDIENTS:

- 4 Gulf red snapper heads
- 8 U12 Gulf brown shrimp
- 8 Gulf jumbo lump crab
- 2 cups fish stock
- 2 cups beurre blanc
- 16 pickled ramps
- 1 cup fire-roasted fennel
- pinch of herb chervil
- salt and pepper to taste
- seedless chili flakes to taste
- J. Olive Co. lemon oil to taste

SNAPPER COLLAR WITH SHRIMP, GULF CRAB, ROASTED FENNEL, PICKLED RAMPS AND LEMON GARLIC BROTH

*Chef Alex Eaton, Owner and Executive Chef - The Manship Wood Fired Kitchen in Jackson, MS
Winning recipe at the 2016 Mississippi Seafood Cookoff in Gulfport, MS*

PREPARATION:

Clean snapper heads and prepare for sauté. Sauté snapper jaws in olive oil. Season with salt, pepper, chili and lemon oil.

Next, clean shrimp and poach in fish stock. Place cooked snapper jaw and poached shrimp in dish.

Combine fennel, fish stock, beurre blanc, roasted fennel and pickled ramps together. Pour over the shrimp and snapper jaw.

Garnish with jumbo lump crab and chervil.

*Representing the state of Mississippi, Chef Eaton won the
2016 Great American Seafood Cookoff in New Orleans.*





INGREDIENTS:

- 1/2 lb lionfish, cut in 1/3 - 1/2" dice
- 1 small tomato, seeded and finely chopped
- 1/4 cup green pepper, finely chopped
- 1/4 cup red onion, finely chopped
- 2 Tbsp cilantro, finely chopped
- 2 scallions, white and green parts, thinly sliced on the diagonal
- 1-2 tablespoons minced jalapeño (optional)
- 1/4 teaspoon salt, to taste
- pinch of ground black pepper, to taste
- 1/4 cup lime juice
- 2 Tbsp seasoned rice vinegar (mirin or white vinegar may be substituted)

LIONFISH CEVICHE

Submitted by Sylvia Waldsmith

PREPARATION:

Mix lionfish, tomato, green pepper, red onion, cilantro, scallions, jalapeño (if using), salt and pepper in non-reactive bowl (glass or plastic).

Pour lime juice and vinegar over mixture and stir well. You may add more lime juice, if needed, and cover.

Refrigerate overnight, stirring occasionally. Stir well before serving, tasting and adding more salt and/or pepper, if necessary. Drain well and serve on a bed of lettuce, with tortilla chips or rice crackers.

Garnish with avocados and sliced lime.

Operating Mary Walker Marina gives me an incredible opportunity for all kinds of fish brought in by our fishermen and divers. The invasive species, lionfish, has become a favorite target for some of our spearfishermen. I created Lionfish Ceviche to use this very white, sweet, flaky fish. I hope you enjoy it!

CRISPY SHRIMP

Submitted by Madhavilatha Jonnadula

PREPARATION:

Clean shrimp with salt and turmeric powder. To the cleaned shrimp, add salt, paprika, turmeric, ginger garlic paste, orange food color and lemon juice. Marinate for 1 hour in refrigerator.

In a nonstick pan, roast bread slices without oil for 2 minutes then blend into a coarse powder and put aside.

When ready to serve, heat oil in a skillet. Then dip marinated shrimp in egg batter, quickly roll into bread crumbs and drop in hot oil.

When it gets golden in color, take out and drain on a paper towel.

Garnish with onion slices, lemon and cilantro.

Shrimp is always perfect for any occasion. It's easy to cook and tastes great in all kinds of recipes and cuisines. My husband loves shrimp in a Chinese wok style and my kids love to eat it as appetizers along with their evening snack. I love them to eat shrimp biryani and butter shrimp masala. Everyone has their own choice and taste.

INGREDIENTS:

- 1 lb Gulf shrimp
- 1 tsp paprika
- 1 tsp turmeric powder
- 1 tsp ginger and garlic paste
- 2 eggs, whisked
- 1 tsp lemon juice
- 1 drop orange food color
- 3 bread slices
- salt to taste
- oil



INGREDIENTS:

Grits:

- ⅓ cup Grit Girl grits or polenta (not instant)
- ¼ cup grated asiago cheese
- 1 can Swanson chicken broth
- 5 cups water (you may need more)
- 1 medium tomato, chopped
- 1 cup Chef Danie's Pimento Cheese (may sub other cheese at your own risk)
- 1 stick butter
- salt and pepper to taste

Shrimp and sausage or bacon:

- 1 lb fresh Gulf shrimp, peeled and deveined (I use 21-25 size)
- 1 lb sausage, sliced into rounds, or 6 strips of bacon, cooked and crumbled
- 2 medium tomatoes, chopped
- 1 cup mushrooms, sliced
- ¼ cup green onions, chopped
- ½ stick butter
- ½ cup white wine
- 2 cloves garlic, chopped
- 1 tsp Chef Danie's Seasoning Blend
- salt and pepper to taste

CHEF DANIE'S SHRIMP AND GRITS (GAMBERI E POLENTA)

Chef Danie Rodriguez, owner of Chef Danie Cooks Gourmet Cooking Classes in Biloxi; Culinary Arts Instructor at Gulfport High School

GRITS PREPARATION:

Grits take awhile to cook, so I put them on first. Put water, broth, grits, butter, salt and pepper in a deep pot on the stove (cast iron works well for grits, especially if you have a coated cast iron) over medium heat. Stir frequently with a wire whisk to keep from sticking or clumping together. Grits need to cook for about 30-40 minutes to get to a creamy consistency. Don't forget to stir. If the grits get too stiff during cooking time you can add more broth or water when needed. Make sure they don't stick because it will make all of the grits taste burnt. The last 10 minutes of cooking time, add 1 chopped tomato and asiago and Chef Danie's Pimento Cheese and stir into grits.

SHRIMP AND SAUSAGE OR BACON PREPARATION:

In a large sauté pan over medium heat, put 2 tablespoons butter and chopped garlic. Let garlic cook for about 1 minute, then add shrimp and sausage to pan. Season with seasoning and salt and pepper. Cook for about 2 minutes, turning shrimp and sausage to cook evenly on both sides. Add tomatoes and green onions. Allow to cook until shrimp and sausage are done (about another 3 minutes) and deglaze pan with white wine. Allow wine to cook down for just a minute and then finish dish with 2 tablespoons butter. Once butter has melted the dish is done.

Serve in a shallow bowl with the grits first on the bottom and top it with the shrimp and sausage. I like to sprinkle the top with a little extra cheese, some crunchy bacon and a generous amount of green onions. Yum!

Note: Leftover grits can be saved and reheated on the stove top. You may need to add a little broth while reheating.



photo credit James Edward Bates

**INGREDIENTS:**

- 3 dozen raw, peeled Gulf shrimp (medium size)
- ½ cup plain flour
- 1 cup corn flour (preferably Zatarain's)
- 1 tsp baking powder
- 1 tsp salt
- ½ cup milk
- 1 egg, beaten

BATTERED SHRIMP

Submitted by Pattie Necaie

PREPARATION:

Sift together dry ingredients.

Mix egg and milk in a medium bowl. Whisk in the dry ingredients.

Dip shrimp into the batter and deep fry until the coating is golden brown. Remove and place on paper towels to drain.

Serve hot.

Note: Batter will store for a day or two covered in the fridge.

**MARINATED SHRIMP**

Submitted by Sylvia Waldsmith; original recipe by Janelle Greiner

BOILED SHRIMP PREPARATION:

In a large pan or Dutch Oven, bring 2 quarts of water to a boil. Add shrimp and crab boil seasoning to water. Add shrimp to water and stir. Cover and bring back to a boil quickly. Do not overcook the shrimp as they will continue to "cook" in the marinade.

The shrimp will turn a light pink on the outside and almost white on the inside. It will curl into a "C." Boiling shrimp takes only a few minutes.

MARINATED SHRIMP PREPARATION:

Put all ingredients into large bowl and stir. Cover and refrigerate for 24 hours, or at least overnight, stirring often.

**INGREDIENTS:**

- 2 lbs Gulf shrimp, cleaned, deveined and boiled
- 2 medium sweet onions, sliced thin
- 2 jars of mushroom caps, drained
- 2 jars marinated artichoke hearts and juice
- 1 can hearts of palm, drained and cut into small pieces
- 1 can of baby corn, drained and cut into small pieces
- 1 large red bell pepper, cored and cut into small pieces
- 1 small jar of capers and juice
- 1¼ cup canola oil
- ¾ cup white vinegar
- 2 tsp salt
- 2 tsp celery seeds
- 10-12 bay leaves
- 1 tsp hot sauce, or to taste





INGREDIENTS:

Redfish:

- 6 Gulf redfish filets, natural cut, skin off (6 oz)
- 2 Tbsp vegetable oil
- 2 Tbsp butter
- salt and fresh black pepper

Brabant potatoes:

- 2 lbs Yukon gold potatoes, cubed (12x12) blanched in salt water "al dente"
- 3 oz shallots, minced or fine diced
- 8 oz butter
- creole spice

Lemon butter sauce:

- 1/3 cup seasoned rice vinegar
- 1/3 cup white wine
- 1 lemon whole
- 1 Tbsp Worcestershire sauce
- 1/2 Tbsp black peppercorn
- 1 Tbsp all-spice whole
- 1 bay leaf, fresh
- 2 oz shallots, minced
- 4 sprig thyme, fresh
- 4 oz heavy cream
- 1.4 lb butter, cold, cubed

Farm greens:

- 3 lb fresh, roughly chopped farm greens
- 2 oz shallots, minced
- 1 oz garlic, minced
- 2 Tbsp bacon fat
- 1/2 cup ham stock
- 4 oz house ham, diced
- apple cider vinegar to taste
- hot sauce to taste
- Worcestershire sauce to taste
- salt and pepper to taste

Tomato caper salsa:

- 2-3 large local or field-grown heirloom tomatoes, peeled and diced, no seeds
- 1/2 red onion, peeled, finely diced
- 1-2 Tbsp capers with a little juice
- 1 Tbsp fresh squeezed lemon juice
- 2-3 Tbsp extra virgin olive oil
- kosher salt
- fresh cracked pepper
- basil chiffonade
- 6 ea jumbo lump Gulf crab meat

PAN-SEARED GULF REDFISH FILET WITH NOLA-STYLE BRABANT POTATOES, FARM GREENS, HOUSE HAM, TOMATO-CAPER SALSA, GULF LUMP CRAB

Chef Mike Roemhild, executive chef at Table 100 in Flowood, MS

REDFISH PREPARATION:

Dry fish filet and trim to decided shape. Season with salt and pepper. Heat frying pan to medium high, add oil. Pan sear redfish filet on both sides to medium. Add butter, sauté for a minute and set aside keeping warm until serving, no longer than a few minutes to keep fish moist and crisp.

BRABANT POTATOES PREPARATION:

Heat frying pan to medium-high. Add butter and clarify. Before butter turns brown, add potatoes, shallots and fry until golden brown. Add creole spice to taste and combine well with potatoes and pan fry until potatoes are done, but not falling apart.

LEMON BUTTER SAUCE PREPARATION:

Add vinegar, wine, lemon, peppercorn, all spice, bay leaf, Worcestershire, shallots and thyme in sauce pan, bring to boil and reduce until it gets syrupy. Add cream and reduce again until syrupy. Mount in butter and emulsify. Strain to china cap and place in warm location until use. Season with salt and pepper, if needed.

FARM GREENS:

In sauté pan, heat up bacon fat over medium-high. Add shallots and garlic, sauté until translucent. Add greens and wild down. Add ham stock and simmer down so greens get tender, but not over cooked. Season with seasonings to taste. Add diced house ham.

TOMATO CAPER SALSA:

Add tomato, red onion, capers, lemon juice and olive oil in stainless steel mixing bowl and toss gently together. Let sit aside for 10-15 minutes to marinate. Season with salt and pepper as needed. Last, add basil and crab and very gently toss together.

ASSEMBLY:

In warm serving bowl, spoon 2 ounces of the butter sauce. Mount Brabant potatoes in center. Layer greens on top. Set redfish filet crosswise on top. Spoon carefully tomato caper salsa on top of fish, having crab lump on top.



INGREDIENTS:

- 2 sticks butter
- 2 lbs Gulf shrimp (*in shells*)
- 1 onion, sliced
- 1 cup celery, chopped
- ½ tsp crushed red pepper
- 1 Tbsp dried Italian dressing
- 1 tsp Tabasco sauce
- 3 lemons, sliced
- 2 Tbsp Worcestershire sauce
- ¼ cup sherry
- salt and pepper

SPICY ITALIAN BARBECUE SHRIMP

*Submitted by Jan Boyd, MDMR Office of Coastal Resources Management;
recipe by Jeannette Mitchel*

PREPARATION:

Melt butter, add shrimp in shells and cook on medium heat on stove until shrimp turn pink.

Add all other ingredients and cook until shrimp loosen from shell (about 10 minutes). Do not overcook.

Serve with hot French bread.



SHRIMP BREAD

Submitted by Sylvia Waldsmith

PREPARATION:

Preheat oven to 350 degrees. In a large sauté pan (or skillet), melt butter over medium heat. Add onion, green pepper and celery* and sauté for 5 minutes, or until softened. Add garlic and cook for a few minutes more.

Add tomatoes and Cajun seasoning. Bring to a simmer and cook for 5 minutes. Stir in shrimp, bring back to a simmer and cook for another 5 minutes. Remove from heat and let cool for 5 – 10 minutes.

In a large bowl, mix together mayonnaise, cheeses and scallions, until well blended. Stir in cooled shrimp mixture and mix well.

Cut bread in half and then cut the bread lengthwise (making 4 pieces), place on an ungreased baking sheet. Spoon shrimp mixture evenly on the four pieces of bread. Place baking sheet in center of oven and bake for 15 minutes. Turn oven to broil and broil for 3 – 5 minutes or until tops are lightly brown...watch closely so they don't burn! Cut bread into slices and serve.

**Substitute ¾ cup frozen seasoning blend (referred to in the south as the Trinity)*

INGREDIENTS:

- 6 Tbsp butter
- ¼ cup onion, finely chopped*
- ¼ cup green pepper, finely chopped*
- ¼ cup celery, finely chopped*
- 2 cloves garlic, minced
- 1 lb raw Gulf shrimp, peeled and deveined, and rough chopped
- 1 can (10 oz.) diced tomatoes with green chilies, drained
- 1 Tbsp Cajun seasoning, or to taste
- ½ cup mayonnaise
- 1 cup shredded monterey jack cheese (or your favorite cheese)
- ¼ cup shredded or grated parmesan cheese
- 5 scallions, white and green parts, thinly sliced on the diagonal
- 1 loaf French bread
- 2 tsp celery seeds
- 10-12 bay leaves
- 1 tsp hot sauce, or to taste



INGREDIENTS:

- 2 boiled eggs, chopped
- 1 cup celery, finely chopped
- heaping handful of boiled Gulf shrimp, chopped
- 2 tsp sweet pickle relish
- 2 Tbsp mayonnaise
- pepper to taste

OLLIE'S SHRIMP SALAD

Submitted by Elaine Cox

SHRIMP PREPARATION:

In a large stock pot, add water and a bag of crab boil and bring to a boil. Remove shrimp heads and boil with the hull still on approximately 3 -5 minutes, being careful not to overcook shrimp. Remove the boiled shrimp to a serving platter and let cool slightly. Careful not to burn your hands, peel shrimp and set aside. It's always best to peel the shrimp when they are still warm.

SALAD PREPARATION:

Boil the eggs for approximately 8 minutes. Chop and set aside. Finely chop a few stalks of celery until you have 1 cup. Chop the shrimp into small, bite-size pieces and throw a heaping handful into a bowl. Add the boiled eggs and celery, along with the sweet pickle relish and mayonnaise. Add the pepper to taste. Mix well.

If you prefer your shrimp salad cold, let this dish chill in the refrigerator for a few minutes. When you are ready to eat, serve on a bed of lettuce and garnish with cherry tomatoes. For a simple meal, this salad also goes great with just a few saltine crackers.

This recipe is great if you have leftovers from a shrimp boil and can be kept refrigerated for a couple of days.

This recipe was given to me by my mother-in-law, Ollie Cox of Pascagoula, MS. It is a dish that came from her mother-in-law, Helen Ros Flechas, also of Pascagoula. Helen was famous for never using recipes when she cooked and it is likely that Ollie got this "recipe" from watching Helen throw leftover shrimp in a bowl and using whatever additional ingredients she had lying around her kitchen.

This recipe has been in our family for almost 100 years and is a go-to favorite.



INGREDIENTS:

Grits:

- 1 small box, grits
- 1 cup water
- 1 cup stock (chicken or seafood)
- ¼ cup butter

Shrimp:

- 2 Tbsp oil
- 4 oz garlic
- 8 oz Gulf shrimp
- 4 oz portabella mushrooms
- 4 oz andouille sausage
- 1 tsp Italian seasoning
- 2 oz wine
- 8 oz cream
- 2 oz parmesan cheese
- 2 oz tomato, chopped
- 1 oz green onion, chopped

SALUTE SHRIMP AND GRITS

Rob Stinson; Owner and Executive Chef - Salute Italian Restaurant and Kelly's Sports Pub in Gulfport, MS; The Reef, Baja Beach Biloxi and Pelican Wharf Cajun Grill in Biloxi, MS

GRITS PREPARATION:

Make grit recipe according to box, adding stock for one cup of water. Pour hot grits into a greased 9"x12" cake pan. Let cool in fridge until firm and easy to cut. These cakes can be colored with puréed spinach and red bell peppers to make them holiday colored if you like. Place grit cakes (cold) on heated skillet and brown in butter on both sides until warm inside or lightly flour and fry in hot oil until crisp.

SHRIMP PREPARATION:

Heat oil in sauté pan. Add garlic and lightly brown. Add shrimp, mushrooms and sausage. Deglaze with wine and add Italian seasoning and cream. Let reduce and add parmesan. Ladle over grit cake in a bowl.

Garnish with fresh chopped tomato and green onion.



FLOUNDER CAPRESE OVER FETTUCCINE WITH SUN-DRIED TOMATO SAUCE AND BLUE CRAB

Chef Danie Rodriguez, owner of Chef Danie Cooks Gourmet Cooking Classes in Biloxi; Culinary Arts Instructor at Gulfport High School

FLOUNDER PREPARATION:

Add olive oil and butter to a large nonstick pan set over medium heat. Add garlic and sauté for 2 minutes. Season the top sides of the flounder filets with salt, pepper and Danie's house seasoning. Add to pan, seasoned side down, and cook for 3 minutes. Season bottom sides of filets as above and flip over in pan. Add wine. Cook for an additional 3 minutes, or until fish flakes.

Heat a low broiler. Divide tomato slices and cheese slices atop the flounder filets. Place pan under broiler long enough for the cheese to melt over the fish.

FRESH PASTA PREPARATION:

Mix ingredients together to form a ball. Roll out with pasta machine and cook in boiling water for two minutes.

SUN-DRIED TOMATO CREAM SAUCE:

Melt butter in pan and sauté garlic in butter for one minute. Add sun-dried tomato pesto and cream. Allow cream to simmer and slightly thicken. Add parmesan cheese and toss with fresh pasta. Garnish with micro greens.



*photo credit
James Edward Bates*

INGREDIENTS:

Flounder:

- 2 Tbsp olive oil
- 2 Tbsp butter
- 2 cloves garlic, finely chopped
- 4 fresh Gulf flounder filets
- salt and freshly ground pepper to taste
- Chef Danie's House Seasoning
- ½ cup white wine
- 1 large tomato, preferably Creole, cut into 8 thin slices
- 1 bunch fresh basil leaves
- 2 balls fresh mozzarella cheese, each sliced into 4 even pieces
- garnishes
- micro greens
- parmesan cheese curls

Fresh pasta:

- 3 cups flour
- 5-6 duck eggs
- ⅛ cup extra virgin olive oil

Sun-dried tomato cream sauce:

- 2 Tbsp butter
- 2 cloves garlic
- 2 cups heavy whipping cream
- ¼ cup Chef Danie's Sun-dried Tomato Pesto
- 3 Tbsp parmesan cheese





INGREDIENTS:

French bread:

- 1 loaf French bread
(or what you like) sliced open
- 1 tsp olive oil

Supreme sauce:

- 1 tsp olive oil
- 1 Tbsp garlic
- pinch crushed red pepper
- ¼ cup Gulf shrimp
- ¼ cup crawfish
- 1 Tbsp bacon
- ¼ cup domestic mushrooms
- ¼ cup cream
- 1 Tbsp parmesan cheese
- 1 tsp green onion, chopped for garnish

PELICAN WHARF BOUDREAUX BREAD

Rob Stinson; Owner and Executive Chef

Salute Italian Restaurant and Kelly's Sports Pub in Gulfport, MS; The Reef, Baja Beach Biloxi and Pelican Wharf Cajun Grill in Biloxi, MS

FRENCH BREAD PREPARATION:

Lightly brown bread in sauté pan so it is golden brown and crisp. Slice across and lengthwise so it can be broken into bites.

SUPREME SAUCE PREPARATION:

Heat oil in sauté pan. Add garlic, crushed red pepper, shrimp, bacon and cook until shrimp are pink and garlic is lightly browned.

Add mushrooms and cream and reduce until thick. Add parmesan and place over French bread that has been browned.

Garnish with green onions.



INGREDIENTS:

- 1 package fillo cups (15)
- 1 cup prepared zesty lemon hummus or lemon garlic hummus
- 15 small, cooked Gulf shrimp (cold with tail on)
- 2 fresh lemon, sliced thin
- ground black pepper

**LEMON PEPPER
SHRIMP HUMMUS BITES**

Submitted by Donna-Marie Ryan

PREPARATION:

Place cups on small platter and scoop 1 tablespoon of hummus into each cup.

Place a shrimp on top with tail high.

Garnish with small lemon wedge.

This is a quick appetizer recipe that can be easily doubled or tripled for a crowd. Lovely presentation and delicious! This was made one evening when we had short-notice guests. Luckily, I had the ingredients and whipped this up to serve.

SHRIMP SALAD DIP

Submitted by Donna Cantrell

PREPARATION:

Combine water, Zatarain's, onion, lemon juice and garlic in large pot. Bring to boil. Add shrimp and cooking oil. Boil for 2-3 minutes. Take off burner and add ice to sink the shrimp. Let sit for 3-5 minutes for the shrimp to absorb the flavor. The longer it sits, the spicier it gets. Remove shrimp from water when desired spice level is met.

Chop green onions and celery into small bite-size pieces. Once the shrimp has cooled, peel and place in large mixing bowl. Mix together the peeled shrimp, mayonnaise, green onions, dill weed, celery and Louisiana hot sauce. There is no exact amount of hot sauce needed, use as much or as little as you like.

Transfer dip to serving dish and sprinkle with dill weed and paprika for garnish. Serve with Ritz crackers for best taste.

Over a decade ago, I found myself in a predicament that every southern woman can relate to. I was attending a last-minute party and had to bring a dish, but found nothing impressive in my pantry! I didn't have time to run to the store, and could not show up empty handed. My husband and I were running a shrimp boat at the time, so I did what any Biloxian would do – raided the seafood stash in the freezer. I came up with this shrimp salad dip and it has been requested at every party since. It is simple, quick and sure to please everyone.

INGREDIENTS:

For shrimp:

- 1 lb Gulf shrimp (smaller size shrimp preferred)
- 4-5 cups water
- 1/2 cup powdered Zatarain's shrimp boil
- 1 onion, cut in quarters
- 1 Tbsp lemon juice
- 1 tsp garlic, chopped
- 1 tsp cooking oil

For dip:

- 3/4 cup mayonnaise
- 3/4 cup green onions
- 1 cup celery
- Louisiana hot sauce
- 3/4 tablespoon dill weed (garnish)
- paprika (garnish)
- Ritz crackers

INGREDIENTS:

- 1 lb Gulf shrimp (washed, deveined, tails removed)
- 3 Tbsp pesto sauce
- 2 Tbsp olive oil
- 3 medium garlic cloves, finely chopped
- 1 lb rigatoni
- 6 oz roasted red peppers, drained
- 2 cups baby spinach leaves
- 2 tsp seafood seasoning
- juice from half of a lemon
- shredded parmesan cheese to taste (optional)
- salt and pepper to taste

PESTO GULF SHRIMP RIGATONI

Submitted by Anecia Hero

SHRIMP PREPARATION:

Preheat oven to 325 degrees.

Devein shrimp, remove tails and rinse under cool water. Dry shrimp on paper towel.

Sprinkle seafood seasoning over shrimp and let rest for 5 minutes.

Drain and cut red peppers into bite-size portions. Combine olive oil, garlic, pesto, lemon juice and red peppers in large bowl. Toss shrimp in olive oil mixture and pour into a glass dish.

Bake for 7-8 minutes, or until shrimp is lightly pink; turn shrimp after about 4 minutes.

PASTA PREPARATION:

Bring large pot of water to boil and cook rigatoni as directed on box.

Drain and put into large serving bowl. Add spinach. Pour shrimp/pesto/pepper mixture over pasta and combine ingredients.

Garnish with parmesan cheese.

JAMBALAYA JEFF

Submitted by Jeff Clark, MDMR Office of Coastal Resources Management

PREPARATION:

Cut everything up, except shrimp, and put into large pot.

Bring to a boil and simmer 35-50 minutes until desired consistency.

Add shrimp toward the end of cooking time. Stir and continue cooking until the shrimp is done.

Serve with crusty French bread.



INGREDIENTS:

- 1 package hot sausage (typically 3 links)
- 3-4 cups Gulf shrimp, cleaned
- 2-3 celery sticks, chopped
- 1 bell pepper, chopped
- 1 large onion, chopped
- 2 fresh tomatoes, chopped
- 2 cans stewed tomatoes
- 3 cups rice
- 5 ½ cups water
- 4 Tbsp Cajun spices

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oysters

North Bay Seafood, Inc.

Local: 9419 Central Ave., D'Iberville, MS 39540

Mail: P.O. Box 6091 D'Iberville, MS 39540

Phone: (228) 392-8573

Fax: (228) 392-3069

Email: nbayseafood@aol.com

crabmeat, oysters, shrimp,

Pass Purchasing Seafood

285 E. Harbor Dr., Pass Christian, MS 39571

PH: (228) 452-9604

Email: passpurchase@gmail.com

Web: passpurchasingseafoodmarket.com

shrimp, oysters, fish

Pinchers Seafood

5268 Pleasure St., Bay St. Louis, MS 39520

Phone: (228) 467-6614

Email: pinchersseafoodinbaystlouis@yahoo.com

oysters, shrimp, crab, fish

Quality Poultry and Seafood, Inc.

895 Division St., Biloxi, MS 39530

Phone: (228) 432-5216

Fax: (228) 432-7222

Web: qualitypoultryandseafood.com

crabs, fish, oysters, shrimp

Sea Queen Brand

554 City Rd., Perkinston, MS 39573

Phone: (601) 928-4556

crabmeat, oysters

Seymour and Sons Seafood

3201 St. Charles Ave., D'Iberville, MS 39540

Phone: (228) 392-4020

Fax: (228) 392-8028

Email: seymourandsonssfd@cableone.net

crabmeat, oysters, shrimp

