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**Outdoor Kitchens & Great Rooms Gourmet Grills Grilling Classes Corporate Events Demos
Tailgate Catering Sweet Hahley Maree's Cakes & Confections**

Shrimp & Andouille Dressing

By Tailgate U

- 3 lbs shrimp, peeled, deveined and cut into 1/2" pieces
- 2 lbs andouille sausage
- 2 cups onions, chopped
- 2 cups celery, chopped
- 1 1/2 cups bell pepper, chopped
- 1 bunch green onions, chopped
- 4 - 6 cloves garlic, minced
- 1/2 cup parsley, chopped
- 6 tablespoons butter
- 2 cups chicken stock or broth
- 4 - 6 cups bread crumbs

Saute the vegetables in the butter until the onions are transparent.

In a separate pan, saute the shrimp until they've barely turned pink.

Set aside in a bowl, then dice the andouille and brown; pour off fat.

Mix the meat, shrimp and vegetables;

add 4 cups of bread crumbs and moisten with the stock.

Mix, and add more bread crumbs (and butter, if necessary) until the stuffing is the proper consistency.

Bake at 350°F until done, about 20-30 minutes.