

## ***Shrimp and Andouille Cassoulet***

*Louisiana Shrimp and Andouille sausage smothered in a white bean casserole*

Chef Brian Landry  
Louisiana

Serves 8-10.

### Shrimp and Andouille Cassoulet

3 tablespoons olive oil	3 teaspoons Worcestershire sauce
1 pound andouille sausage, cut into ¼ inch pieces, (other smoked sausage or bacon can be substituted)	4 - 15 oz cans white kidney/cannellini beans (other white beans can be substituted)
1 each sweet onion, diced	2 bottles Michelob Amber beer
4 each celery stalks, diced	4 pounds fresh Louisiana head-on shrimp, 16-20 count
4 each garlic cloves, minced	2 teaspoons fresh thyme
2 tablespoons plus 1 teaspoon creole seasoning separated	1 bunch green onions, chopped
1 teaspoon dry oregano	3 cups breadcrumbs, panko if possible
5 each whole peeled canned roma tomatoes (approx. 1 - 15 oz can)	1 ½ cups ground parmesan
5 each whole peeled fresh roma tomatoes	3 tablespoons olive oil
	Salt and pepper, to taste

Peel and de-vein the shrimp. Season with 2 tablespoons of Creole seasoning. Place the shrimp shells in 1.5 quart saucepan with the chicken broth and place over medium heat. Allow to simmer.

In a large skillet or small Dutch oven, heat the olive oil over medium-high heat. Add the andouille and allow to brown. Next add the onion, celery, garlic, Creole seasoning and oregano and cook until the vegetables are tender and translucent. Next, crush the tomatoes over the skillet and add the Worcestershire. Rinse the beans under cold water, and add to the skillet. Next, add the thyme and green onions. Strain the shells from the broth and add the broth to the skillet. Allow the beans and sausage to simmer for 15-20 minutes. (While the beans are simmering mix the breadcrumbs, parmesan, olive oil, salt and pepper.) Add the shrimp and allow to cook for 8-10 minutes. Cover the skillet with the breadcrumb mixture, and place under broiler for 2-3 minutes until the breadcrumbs are brown.

### Optional Garnish

Reserve eight shrimp and peel only the body leaving the head and tail intact. Season with Creole seasoning. Heat 2 tablespoons of olive oil in a medium skillet. Cook the shrimp for about two minutes on each side until they are browned and cooked through. Arrange the shrimp on top of the cassoulet once it has been browned under the broiler.