

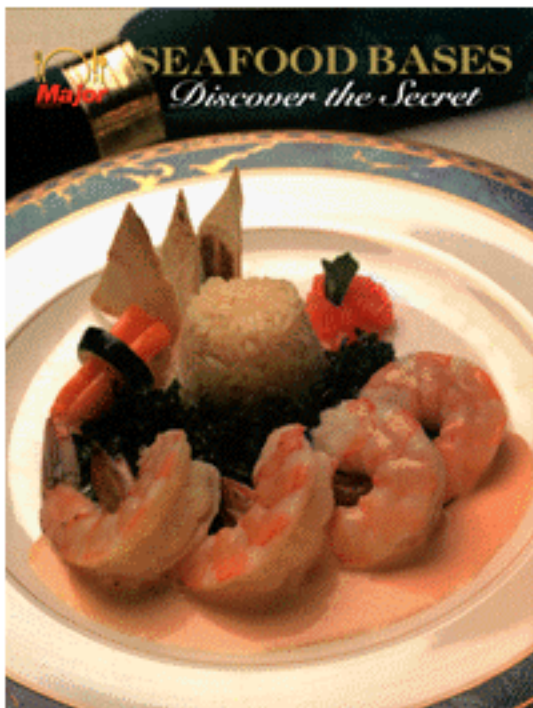


# Recipe Database

## New Orleans Sauce

Yield: 1 Quart  
Portions: 8

Ingredients	Quantity	Directions
White Wine Shallots, chopped MAJOR FISH BASE	1 cup 1 tbl. 1 tsp.	In a heavy sauce pot over medium heat add wine, shallots, and fish base. Reduce by half.
Heavy Cream Cooked Baby Shrimp Cajun Spice Sauce	1 qt. 8 oz. 2 tbl.	Blend in heavy cream and bring to a boil. Reduce to a simmer for twenty minutes or until sauce has thickened. Stir in shrimp and cajun sauce. Simmer on low heat for five minutes.



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