

# GET GRILLIN' WITH GUY FIERI.

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## SHRIMP AND ANDOUILLE MILLER LITE® ETOUFFEE

FROM THE KITCHEN OF GUY FIERI®

Time: 1 hour | Yield: serves 4 to 6

### White Rice:

- 2 cups long-grain white rice
- 4 cups low-sodium chicken stock
- ½ teaspoon kosher salt
- 2 fresh bay leaves

### Prepare the white rice:

Combine rice, stock, salt, and bay leaves, bring to a boil, reduce heat to low, cover, and simmer 20 minutes. Remove from heat and reserve, covered, to the side.

### Shrimp and Andouille Miller Lite Etouffee:

- ½ cup canola oil
- 1 pound Andouille sausage, cut into ¼ inch circles
- 2 pounds medium shrimp, (21 to 25 count) peeled and deveined
- 8 tablespoons unsalted butter
- ½ cup all-purpose flour
- ½ cup sweet onion
- ½ cup green bell pepper
- 2 teaspoons fresh thyme leaves
- ½ cup celery
- 1 teaspoon cayenne pepper
- 1 teaspoon sweet paprika
- 1 teaspoon granulated garlic
- ½ teaspoon white pepper
- ½ teaspoon black pepper
- 2 12-ounce bottles Miller Lite
- ¼ cup hot sauce
- 1½ cups scallions, finely sliced (divided)

In a large cast-iron skillet, add the canola oil and Andouille sausage. Sauté and render out the fat from the Andouille, about 5 to 6 minutes, remove the sausage, set aside. To the same pan, add shrimp and sauté for 2-3 minutes until pink, then remove and set aside. In the same pan (with any drippings still remaining), add butter then add the flour and whisk until it's combined to make a roux. Stirring often, cook the roux until light brown and it takes on a nutty aroma, about 6 to 8 minutes. Add the onions, peppers, thyme, celery, cayenne, paprika, granulated garlic, white and black pepper, and stir to combine. Deglaze with Miller Lite and whisk to combine. Increase heat to high, bring to a boil, then reduce heat to medium-low, simmer 12-15 minutes. Add the hot sauce, thyme, 1 cup of scallions, and the cooked shrimp and Andouille. Simmer for about 4 to 5 minutes. To serve, pack a 1 cup measuring cup with white rice, place in the middle of a large dinner bowl, remove, and add a generous ladle of shrimp and Andouille étouffée around the rice. Garnish with scallions, repeat with remaining bowls.

Go to [GrillWithGuy.com](http://GrillWithGuy.com) for more recipes and tips.



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