



Fish & Seafood

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[Slap Ya Mama's Shrimp & Grits](#)

by [Jack Walker](#) | Feb 18, 2017 | [Fish & Seafood](#), [Recipes](#) | 1 Comment



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Slap Ya Mama's Shrimp & Grits Whether it's Sunday Brunch or any other part of any other day, Shrimp & Grits is always a good call. Cheesy grits covered in bacon, tasso and jumbo shrimp...you gotta love that. Ingredients: 4 cups water 1 cup stone ground grits 4 Tbsp...

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[Jambalaya Stuffed Pastry](#)

by [Jack Walker](#) | Jul 15, 2016 | [Appetizers](#), [Chef Ace Champion](#), [Fish & Seafood](#), [Recipes](#) | 0 Comments

Jambalaya Stuffed Pastry With a Crawfish Sherry Cream Sauce Stuffed with jambalaya and topped with a crawfish sherry cream sauce, this unique take on a pastry dish is just delicious. Enjoy! Recipe Created by Chef Ace Champion Ingredients: For Pastry: 8 square pastry...

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[New Orleans Barbecue Shrimp](#)

by [Jack Walker](#) | Jun 1, 2016 | [Fish & Seafood](#) | 2 Comments

New Orleans Barbecue Shrimp Barbecue shrimp is a classic New Orleans dish everyone loves. Spiced up with Slap Ya Mama, you'll be begging for more after one bite. Enjoy! Ingredients: 2 pounds jumbo or colossal fresh shrimp, heads on 7 cups cold water 12 tablespoons...

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[Seafood Stuffed Potato with a Creamy Crawfish Sauce](#)

by [Jack Walker](#) | May 3, 2016 | [Chef Ace Champion](#), [Fish & Seafood](#), [Recipes](#), [Sides](#) | 0
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Seafood Stuffed Potato with a Creamy Crawfish Sauce This is the BEST stuffed potato you will ever eat! Stuffed with crawfish and shrimp then topped with a creamy sauce and more crawfish...you might fall in love with this Seafood Stuffed Potato. Mmmmm! Recipe by Chef Ace...

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[Beer Battered Fish Tacos](#)

by [Jack Walker](#) | Apr 19, 2016 | [Fish & Seafood](#), [Recipes](#) | 0 Comments

Beer Battered Fish Tacos Washed in beer and battered in our Slap Ya Mama Cajun Fish Fry, then topped with a spicy jalapeño sauce, these beer battered fish tacos are to die for. Jalapeño Sauce Ingredients: 1 large jalapeño, seeded 1 cup cilantro leaves ¼ cup green...

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[Corn & Crab Bisque](#)

by [Jack Walker](#) | Apr 12, 2016 | [Fish & Seafood](#), [Recipes](#), [Soups & Salads](#) | 1 Comment

Corn & Crab Bisque This Corn & Crab Bisque is rich and creamy with a wonderful Louisiana flavor! Try pairing it with a classic French bread and don't forget to invite your friends over for a taste. Ingredients: 4 ears of corn, kernels cut from cob 1 pound jumbo lump...

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