

### Gollott's Cajun Boiled Shrimp

(These are for beer drinkers)  
5 lbs. Gollott's Shrimp (in shell)  
1 Can Beer (optional)  
2 TBS Liquid Shrimp or Crab Boil  
Juice of One Lemon  
2 TBS Ground Red Pepper (cayenne)  
1 Small Onion  
1 TBS Garlic Powder  
5 TBS Salt

Bring all seasoning, except salt to hard boil in enough water to cover shrimp in shell. Drop in shrimp. When shrimp come to a hard boil, add salt, stir well. Hard boil one minute. Turn off heat, cover pot and let stand 8 minutes. Drain shrimp. Serve hot or cold.

### Seafood Gumbo - Gollott Style

2 lbs. Gollott's Peeled Shrimp  
2 Large Onions (chopped)  
1 lb. Gollott's Crabmeat and/or Dressed Crabs  
2 Heaping TBS Bacon Fat  
2 TBS Oil  
1 Can Tomatoes  
2 TBS All-Purpose Flour  
2 Quarts Water (boilin slow)  
3 Cups Okra (cut in small pieces)  
3 Pods Garlic, Cut (optional)  
1 Large Sweet Pepper (chopped)  
Cayenne Pepper (optional)  
Salt to taste

Make a roux by heating 2 TBS of oil till hot, add flour and stir till dark brown. Take one cup of water from the boiling 2 quarts of water, add to flour mixture. When well-blended, add back to boiling water. Heat 2 heaping TBS of bacon fat, fry cut okra in fat till slime is removed. Add onions and sweet pepper to okra and cook until tender. Smash tomatoes and add tomatoes and garlic to okra, onion, pepper mixture. Fry about five minutes, add mixture to roux and water. Peel and wash shrimp. Pick through crabmeat for any remaining shell. Add seafood to other ingredients. Salt and pepper to taste. Simmer Gumbo for 1 1/2 hours. Serve hot over cooked rice.

### Arny Gollott's Quick & Easy Etouffee

1 lb. Gollott's Gumbo Peeled Shrimp or Crawfish Meat  
1 Cajun Etouffee Mix  
5 TBS Butter  
2 Cups Water

Melt 5 TBS butter in saucepan, stir until light brown. Add Etouffee Mix. Stir over low heat until mix has a medium brown color. Add 2 cups water and 1 lb. boiled and peeled crawfish tails or 1 lb. raw peeled shrimp. Cover and bring to a boil, stirring often. After mixture comes to boil, reduce heat to low and cook 15 minutes. After 15 minutes of cooking, cover, turn off heat and let stand 15 minutes. Serve over hot cooked rice and enjoy!

### Gollott's Honeymoon Au Gratin

1 lb. Gollott's Crabmeat  
2 Cups Milk  
2 Slices American Cheese  
4 TBS All-Purpose Flour  
2 Cups Grated Cheddar Cheese  
1 TBS Salt  
4 TBS Butter  
One 2 1/2 oz. jar Mushrooms (sliced or fancy)

Melt butter over low heat, add flour and salt, stir until well blended. Remove from heat, gradually stir in milk and return to heat, cook, stirring consatntly until thick and smooth. Pour over mushrooms and crabmeat in casserole dish. Top with grated cheddar cheese. Bake at 450 in oven until cheese is melted.

### Boiled Shrimp & Potatoes

5 lbs. Gollott's Shrimp (in shell)  
1 Small Onion  
1 1/2 TBS Liquid Crab or Shrimp Boil  
Juice of One Lemon  
1 TBS Garlic Powder  
1 TBS Red Pepper (Cayenne)  
5 TBS Salt  
3 lbs. Potatoes (medium)

Bring crab boil, pepper, lemon juice, onion and garlic powder to hard boil in enough water to cover potatoes and shrimp. Drop in potatoes. Boil until not quite cooked. (Potatoes can be pierced with a fork and the center should be a little hard.) When potatoes reach this stage, drop in shrimp in shell. When shrimp and potatoes come back to boil, add salt. Hard boil one minute. Turn off heat, cover pot and soak 8 to 10 minutes. Drain shrimp and potatoes. Serve hot or cold.

### Crabmeat Stuffing

1 lb. Gollott's Crabmeat (white or claw)  
1/3 Cup Chooped Celery  
1 Egg  
1/3 Cup Chopped Green Pepper  
1/3 Cup Chopped Parsley  
1 Cup Chopped Onion  
1/3 Cup Melted Butter or Oil  
1 Large Pod Garliuc  
1 Loaf Stale French Bread

Grate stale French bread and soften with just enough ice water to make it stick together. Drain crabmeat, remove any remainin shell. Saute onion, celery, grenn pepper and garlic in fat until tender. Combine brad crumbs, egg, parsley, salt and pepper and add to cooked vegetables. Add crabmeat to mixture and mix thoroughly.

For Crab Burger, Stuffed Shrimp, Sweet Peppers, Stuffed Flounder or Stuffed Lobster.

### Gollott's Brand Shrimp Tempura

2 Small Eggs (or 1 large)  
1 Cup Milk  
2 tsp Baking Powder  
1 tsp Sugar  
1 1/8 Cups All Purpose Flour  
Oil  
1/2 tsp Paprika  
3 lbs. Gollott's Brand Peeled Shrimp

Beat eggs in small mixing bowl, stir in milk. Add flour, salt, sugar and paprika. Beat until well blended. Add baking powder and mix well. Dip shrimp in batter and fry in hot oil until golden brown, turning once.

### Gollott's Brand Shrimp Salad

6 TBS Mayonnaise  
3 Stalks Celery (diced)  
5 lbs. Gollott's Small Peeled Shrimp (freath or frozen)  
5 Diced hard-boiled Eggs (set aside 1 egg for garnish)  
Salt & Pepper to taste  
Parsley for Garnish

Completely thaw shrimp. Place enough water in pan to cover shrimp. Bring water to a boil, add shrimp, bring to boil, add 4 TBS salt. Cook shrimp in a rolling boil for 1 minute. Drain shrimp and spread out to cool to room temperature. Combine all ingredients and season to taste. Place on a cracker and garnish with parsley and remaining egg.