

Louisiana Seafood Stew

Sunset Sweet Potato Black Pepper Biscuits

Serves 4 to 6 people

For the Sweet Potato Black Pepper Biscuits:

¾ cup	Sweet Potatoes (Baked and Pureed)
2 tbsp	Louisiana Brown Sugar
1 tsp	Black Pepper (fresh ground)
4 tsp	Baking Powder
¼ cup	Butter
1¼ cup	Flour
½ tsp	Salt

To Prepare the Sweet Potato Black Pepper Biscuits:

- Preheat oven to 400 degrees.
- In a large bowl mix the sweet potatoes, sugar and the butter together. In a separate bowl sift the baking powder, flour, black pepper and the salt together. Mix the two bowls together in a small kitchen mixer with the dough hook attachment.
- Butter a baking sheet / pan lightly.
- Using a small soup or teaspoon, spoon a little of the mixture (approx 2 tbsp worth) onto the baking sheet. Continue until all the mix is gone.
- Bake for 12 to 15 minutes.
- Keep warm.

For the Seafood Stew:

12 ea	Louisiana Oysters (shucked)
2 lb	Louisiana Crawfish Tail Meat
2 lb	Louisiana Shrimp 21/25

2 tbsp	Salad Oil
¼ cup	Onion (small dice)
¼ cup	Red Bell Pepper (small dice)
1 tbsp	Garlic (minced)
½ cup	Mirliton (small dice)
2 tbsp	Cajun Seasoning
1 tbsp	Tabasco Hot Sauce
1 tbsp	Worcestershire Sauce
4 oz	Abita Amber Beer
4 oz	Shrimp Stock
4 oz	Heavy Cream
To taste	Kosher Salt

To Prepare the Seafood Stew:

- Heat a large sauté skillet over high heat. When it is hot add the oil, onions, bell peppers and garlic.
- Sauté for 2 minutes. Add the shrimp, oysters, Cajun seasoning and mirliton.
- Continue to cook until the shrimp are half way cooked. Deglaze with the Abita Beer and reduce by half.
- Add the shrimp stock, Tabasco, Heavy Cream, Worcestershire sauce and crawfish tail meat.
- Bring to a simmer for 2 minutes.
- Season to taste with salt and fresh black pepper.

To Serve:

- Place the biscuits into the bottom of a soup bowl.
- Ladle the Louisiana Seafood Stew over the biscuit and serve.