

House of Blues Voodoo Shrimp

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/house-of-india-recipe-for-chicken-curry>

Ingredients:

- 1/2 tablespoon dried basil each, and dried oregano
- Corn Bread unchecked?, see note
- 1/4 teaspoon ground black pepper each finely, and cayenne pepper
- 2 tablespoons chopped tomatoes
- 5 tablespoons Worcestershire sauce
- 1 ounce butter
- 2 1/2 bay leaves
- 6 large peeled deveined shrimp medium to, with tail left on
- 3 3/4 cups lager beer Dark
- chives unchecked? Cut
- 1/2 tablespoon base shrimp
- rosemary sprig unchecked?, for garnish, optional
- 1/4 cup granulated white sugar
- 16 ounces heavy cream

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 185 milligrams
4. Fat: 48 grams
5. Protein: 4 grams
6. SaturatedFat: 30 grams
7. Sodium: 320 milligrams
8. Sugar: 15 grams

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