



The recipe for these iconic New Orleans sandwiches comes from Ralph Brennan, a NOLA restaurateur who, back in 2010, took home the title of “Best Shrimp Poboy” from **Po-Boy Fest** for this very recipe.

Instead of deep-frying the shrimp, Brennan grills them. Instead of settling for the usual mayo and lettuce topping combo, Brennan adds smoked caramelized onion to his mayo and pumps up the freshness with a skillet-charred avocado relish. Stuffed in between two slices of just-baked French bread, it's like no po'boy you've ever eaten. Hell, it's like no sandwich you've ever eaten.

Grilled Shrimp and Blackened Avocado Po'boys

*Recipe by Ralph Brennan, executive chef of **Red Fish Grill** in New Orleans, LA*

What you'll need:

- 2 avocados, halved, peeled, and pitted
- ½ cup Creole seasoning, plus 1 Tbsp
- 2 Tbsp canola oil
- 2 Tbsp apple cider vinegar
- ¼ small red onion, minced
- ¼ large tomato, diced small, plus 4 slices
- 16 medium shrimp, peeled and deveined
- 4 6-inch pieces French bread loaf, halved
- 4 leaves romaine lettuce, sliced into ribbons
- 4 Tbsp smoked mayonnaise (recipe below) or regular mayonnaise

How to make it;

1. Make the avocado relish. Place a cast iron skillet or heavy-bottomed, non-stick pan over high heat. Coat the avocado halves in the ½ cup of Creole seasoning. Add the oil to the pan and when it begins to shimmer, add the avocados. Sear until blackened on both sides, 2 to 3 minutes per side. Remove the avocados from the pan, allow to cool slightly, dice into 1-inch pieces, and then lightly toss with the apple cider vinegar, red onion, and diced tomato. Set aside.
2. Preheat your grill to direct, high heat or heat coals until white and hot. (A grill pan will work if you're cooking indoors.) In a small bowl, combine the shrimp and the 1 Tbsp Creole seasoning and mix until well coated. Place the shrimp on well-oiled grill grates and grill until pink and cooked through, 2 to 3 minutes on each side.
3. Assemble the sandwich. Spread 1 Tbsp mayonnaise on each halved French bread loaf. Top with a tomato slice each, 4 shrimp, equal amounts of the avocado relish, and shredded lettuce. Makes 4 sandwiches.

Meal Upgrade: Make smoked onion mayo

You'll spend more time making this mayonnaise than you will on the rest of the sandwich—but it's damn good. You won't use up all of it, but the leftovers make for a good dipping sauce for french fries or a spread for roast beef sandwiches.

What you'll need:

- 2 medium yellow onions, peeled and sliced
- 1 tsp sugar
- 1 ½ salt
- ½ lb hickory wood chips, soaked in water
- 2 ½ cups mayonnaise
- ½ Tbsp vegetable oil
- 1 tsp Worcestershire
- ½ tsp ground coriander
- ½ tsp Crystal hot sauce

How to make it:

1. In a large bowl, toss the onions with 1 tsp salt and the sugar. Prepare a smoker with the hickory chips and smoke the onions until wilted and they've taken on a smoky flavor, 20 to 30 minutes.

2. Heat the oil in a large pan over medium heat. Add the onions and cook, stirring often, until well caramelized, 15 to 20 minutes.

3. Use a food processor or blender to puree the smoked, caramelized onions with Worcestershire, coriander, and the remaining $\frac{1}{2}$ tsp salt. Fold the onion puree into the mayonnaise and taste, adjusting for seasoning.



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