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Meet Kent Wenzel,  
Master of Flavor!

**WENZEL  
LONESTAR MEAT  
CO.**

Pederson's Wenzel is a brand extension of Pederson's Natural Farms. Our Master of Flavor, Kent Wenzel has developed the best tasting bison sausage in the world! Kent and his wife Carrie own and operate Wenzel's Lone Star Meat Company, located in Hamilton, Texas. Kent Wenzel is an expert in discovering the perfect flavors – that's what makes Pederson's Wenzel products so delicious!

Visit [www.pedersonswenzel.com](http://www.pedersonswenzel.com) to view videos of Our Master of Flavor and download great recipes featuring Pederson's Wenzel products.

### Shrimp Paesano Recipe With Pederson's Wenzel Sausage

#### Ingredients:

1 pound shrimp  
1 pint half and half, divided  
2 cups flour  
1 - 16 ounce package Pederson's  
Wenzel sausage (any flavor)

SAUCE:  
1 egg yolk  
Juice of 1/2 lemon  
1 stick butter  
2 garlic cloves minced  
1/2 c. chopped chives  
1/2 c. chopped parsley  
half and half, as desired

#### Cooking Instructions:

Preheat oven to 400°F. Soak shrimp in 1/2 of the half and half for at least 30 minutes in the refrigerator. Reserve the remaining half and half for the sauce. Drain and roll shrimp in flour then sauté in oil over medium heat for 5 minutes. Do not turn shrimp! Remove and place shrimp in baking dish with the sautéed side down; place in preheated oven. Cook sausage as directed. Cut sausage into 1 inch portions and place on top of shrimp. Turn oven to broil and broil for 5 minutes. Pour on sauce (instructions below) and serve.

SAUCE: Mix egg yolk and lemon juice in heavy saucepan. Add 1/2 stick butter and stir over low heat until melted. Add garlic and the rest of the butter; stir briskly until butter melts and sauce thickens. Add half and half until desired thickness. Remove from heat and top with chives and parsley. Do not return it to the fire after removing as it will curdle. This dish is best served with spaghetti or noodles on the side.

**Try this delicious recipe paired with a delicious  
Viognier from Brennan Vineyards.**