

NEW ORLEANS STYLE BBQ SHRIMP

Credit: Anna Marie Seafood, LLC



INGREDIENTS

- 1 POUND ANNA MARIE SHRIMP
- 1 STICK REAL BUTTER
- 1 TEASPOON CREOLE SEASONING
- 1 TEASPOON CHOPPED ROSEMARY LEAVES
- 2 TABLESPOONS WORCESTERSHIRE SAUCE
- 2.5 TABLESPOONS GOOD BEER
- 1 CLOVE GARLIC, FINELY MINCED
- ¼ MEDIUM ONION, VERY FINELY MINCED
- 1 TABLESPOON CHOPPED PARSLEY
- 1 TEASPOON FRESHLY SQUEEZED LEMON JUICE

PREPARATION

1. MELT A STICK OF BUTTER IN A SKILLET. SAUTE THE GARLIC, ONIONS, CELERY, PARSLEY, ROSEMARY AND CREOLE SEASONING FOR ABOUT 2-3 MINUTES.
2. ADD THE BEER, WORCESTERSHIRE SAUCE AND LEMON JUICE.
3. DROWN THE SHRIMP IN THE SEASONED BUTTER IN A BAKING DISH. MAKE SURE THE SHRIMP ARE FULLY SUBMERGED. IF THEY ARE NOT, MELT MORE BUTTER AND ADD TO THE SAUCE. BAKE IN A 350 DEGREE OVEN UNTIL THE SHRIMP TURN PINK, ABOUT 15 MINUTES.
4. SERVE IN BIG BOWLS WITH PLENTY OF FRENCH BREAD TO DIP IN THE SAUCE.