

Jumbo Shrimps with Herb Butter Sauce

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Consider this herb sauce like a traditional pesto, but full of savory butter and ready to pour over the entire dinner plate. Yes, it's that wonderful. Makes 4 servings.

Ingredients:

16 jumbo shrimp
Salt and black pepper, to taste
2 sticks butter
1 teaspoon tomato paste
1 teaspoon lime juice
2 tablespoons finely chopped parsley
2 tablespoons finely chopped dill
2 tablespoons finely chopped basil
2 tablespoons finely chopped chives
2 tablespoons finely chopped garlic
1 teaspoon Worcestershire sauce
A few drops of Tabasco, to taste
¼ teaspoon Paprika

Directions:

1. Preheat grill to high.
2. Season shrimp with salt and pepper. Place on grill and cook until crisp, about 2 to 3 minutes per side. Place on dish and keep warm.
3. Meanwhile, melt butter in medium sauce pan. Add remaining ingredients, bring to a boil, and simmer on low heat for two minutes. Pour over cooked shrimp and serve.