

Barbecue Shrimp

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This isn't your thick and super-sweet BBQ sauce from a bottle recipe; no, this is much better than that. Rather, this authentic barbecue is cooked like they do it in the east, with lots of sautéed spice, garlic, and lemon juice.

Ingredients:

5lb shrimp, shelled.
2lb butter.
4 tablespoons chopped parsley.
4 teaspoons cayenne pepper.
4 teaspoons black pepper, to taste.
2 tablespoons chopped rosemary leaves.
2 teaspoons fresh-squeezed lemon juice.
Half cup of Worcester sauce.
6oz beer.
5-10 cloves garlic, finely minced.
1 medium onion, finely minced.
3 ribs celery, finely minced.

Directions:

1. Melt a stick of the butter in a skillet.
2. Saute the garlic, onions, celery, parsley, rosemary and seasoning blend for about three minutes.
3. Melt the rest of the butter.
4. Add the beer.
5. Add the sauteed stuff, Worcester sauce and lemon juice.
6. Drown the shrimp in the seasoned butter, using as many baking dishes as you need.
7. Make sure the shrimp are more or less submerged. If they aren't, melt more butter and add to the sauce.
8. Bake in a 350F oven until the shrimp turn pink (15 to 20 mins).
9. Serve in big bowls and put in a handful of shrimp and ladle lots of the spicy butter sauce over it.