

Barbecued Shrimp

Category: Appetizer

Servings: 2

Rating: 10

Source: Paul Prudhomme

Description:

Ingredients:

1/2 cayenne pepper	1 teaspoon
1/2 black pepper	1 teaspoon
1/2 salt	1/2 teaspoon
1/2 red pepper flakes	1/2 teaspoon
1/2 thyme	1/2 teaspoon dried
1/2 rosemary	1/2 teaspoon dried
1/8 oregano	1/8 teaspoon dried
1 lb shrimp	1 pound large
1/4 butter, unsalted	1/4 pound + 5 tablespoons
1/2 garlic	1/2 tablespoon minced
1 worcestershire sauce	1 teaspoon
1/2 clam juice	1/2 cup
1/4 beer	1/4 cup warm

Instructions:

In a small bowl combine the seasoning mix ingredients (first 7 ingredients) and mix well. Combine 1/4 lb butter, garlic, worcestershire sauce, and seasoning mix in a large skillet over high heat. When the butter is melted, add the shrimp. Cook for 2 minutes, shaking the pan (versus stirring) in a back-and-forth motion. Add the remaining 5 T of butter and the stock. Cook and shake pan for 2 minutes. Add the beer and cook and shake the pan 1 minute longer. Remove from heat. Serve immediately in bowls with lots of French bread on the side, or on a platter with cooked rice mounded in the middle and the shrimp and sauce surrounding it.