



Barbecued Shrimp

This recipe is one of my all-time favorites at Chef Paul Prudhomme's Louisiana Kitchen in the Big Easy. It takes a little effort to make, but when you eat it, your tongue will want to slap your brains out!! (Recipe contributed by Steve Warren, my friend, my pal.)

Makes 2 servings.

If you want to make more than two servings, do so in separate batches because one recipe fills a large skillet. Serve while piping hot. Be sure to stir the sauce frequently while serving, since it separates easily. To eat this dish, everyone peels their own at the table using their fingers and then stirs the peeled shrimp in the sauce. You can also dip some fresh French bread in the sauce, which I highly recommend.

2 dozen large shrimp with heads and shells (about 1 pound)

Seasoning mix:

1 teaspoon ground red pepper (preferably cayenne)
1 teaspoon black pepper
1/2 teaspoon salt
1/2 teaspoon crushed red pepper
1/2 teaspoon dried thyme leaves
1/2 teaspoon dried rosemary leaves, crushed
1/8 teaspoon dried oregano leaves

1/4 pound (1 stick) and 5 tablespoons unsalted butter, in all

1 1/2 teaspoons minced garlic

1 teaspoon Worcestershire sauce

1/2 cup of oyster liquor or seafood stock

1/4 cup beer at room temperature

Rinse the shrimp in cold water and drain well. Then pinch off and discard the portion of the head from the eyes forward (including the eyes, but not the protruding long spines above the eyes). Leave as much as possible of the orange shrimp fat from the head attached to the body. Set the shrimp aside.

In a small bowl combine the seasoning mix ingredients. Combine 1 stick of the butter, the garlic, Worcestershire 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 which does not have the same effect) in a back-and-forth motion. Add the remaining 5 tablespoons of butter and the oyster liquor or seafood stock; cook and shake pan for 2 minutes. Add the beer and cook and shake the pan 1 more minute. Remove from heat.

Serve immediately in bowls with lot of French bread on the side, or on a platter with cooked rice mounded in the middle and the shrimp and sauce surrounding it.