



JOHNNY EARLES' "BARBECUED" SHRIMP

Makes 4 servings Time: 10 minutes

As everyone must know by now, the term "barbecue" legitimately refers only to foods that are slow cooked by wood heat. The Worcestershire sauce in this dish, however, lends the shrimp a smoky flavor and saves you from firing up the grill. Serve this as an appetizer or main course with bread or rice, or pasta. Please don't substitute for the butter here; the dish will just not be the same.

1 pound large fresh shrimp, peeled and deveined

Salt to taste

1/2 cup (1 stick) butter

1 tablespoon Worcestershire sauce

Juice of 1/2 lemon

Freshly ground black pepper to taste

1 tablespoon water

Sprinkle the shrimp with salt. Melt the butter over medium heat in a large skillet. Add the remaining ingredients and cook, shaking the pan continuously, until the shrimp are cooked, 3 to 5 minutes (they'll all be bright pink). Serve immediately.!