

LOUISIANA CREOLE'S N'AWLINS STYLE BBQ SHRIMP

Recipe Courtesy: Tiarah Winston from Louisiana Creole

Ingredients:

- 2 lb shrimp, shell on
- 16 ounces Worcestershire sauce
- 16 ounces Butter, unsalted
- 10-12 ounces lemon juice
- 1/2 ounce tobacco or other hot sauce
- 2 cloves garlic, chopped
- fresh chopped rosemary
- salt to taste
- pepper to taste

In a saucepan, melt butter. Add chopped garlic and rosemary, stirring just until fragrant, about 30 seconds. Add the Worcestershire and lemon juice and let heat, 1-2 minutes. Add the shrimp, ensuring to coat them entirely with your sauce. Cook until pink. Once shrimp are pink, add hot sauce plus salt and pepper to taste. Toss once more to evenly coat. Serve immediately with crusty bread or over rice.