

# BARBECUED SHRIMP

Source: Chef Paul Prudhomme's Louisiana Kitchen

Prepared: January 2016 by Joann Schwarberg

Makes: 2 servings

*If you want to make more than two servings of this, do so in separate batches (one recipe fills a large skillet), but serve while piping hot. Be sure to stir the sauce frequently while serving, since it separates easily. To eat this dish, everyone peels his own shrimp at the table and then stirs the shrimp in the sauce. You can also dip the French bread in the sauce.*

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

Seasoning mix:

- 1 teaspoon ground cayenne pepper
- 1 teaspoon black pepper
- ½ teaspoon salt
- ½ teaspoon crushed red pepper
- ½ teaspoon dried thyme leaves
- ½ teaspoon dried rosemary leaves, crushed
- 1/8 teaspoon dried oregano leaves

- ¼ pound (1 stick) plus 5 Tablespoons unsalted butter, in all
- 1 ½ teaspoon minced garlic
- 1 teaspoon Worcestershire sauce
- ½ cup Basic Shrimp Stock (recipe follows)
- ¼ 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 spine above the eyes). Leave as much as possible of the orange shrimp fat from the head attached to the body. Set 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) in back and forth motion. Add the remaining 5 tablespoons of butter and the stock; cook and shake the 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 shrimp and sauce surrounding it.

## Shrimp Stock

Makes 1 qt.

About 2 quarts cold water  
Vegetable trimmings from the recipe you are serving OR

1 medium onion  
1 large clove of garlic  
1 rib celery

1 ½ to 2 pounds of rinsed shrimp heads and/or shells or crawfish heads and /or shells or crab shells or rinsed fish carcasses

Always start with cold water = enough to cover the other stock ingredients. Place all ingredients in a stock pot or a large saucepan. Bring to a boil over high heat, then gently simmer at least 4 hours, preferably 8, replenishing the water as needed to keep about 1 quart of liquid in the pan. The pot may be uncovered or set a lid on it askew. Strain, cool and refrigerate until ready to use.

### *COOK'S NOTES*

