

Barbecue Shrimp

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Ingredients

1 1/2 pound butter
1 teaspoon rosemary
1 teaspoon leaf oregano
1 teaspoon paprika
1 teaspoon salt
1 teaspoon red pepper
8 cloves garlic, chopped
4 bay leaves
Juice of 1 lemon
12 large shrimp, heads on (16 to 20 to the pound)

Directions

Melt butter in a large saucepan and add all ingredients, except shrimp. Cook over medium heat for approximately 5 minutes. Add shrimp and saute for 4 minutes on each side. Remove from heat and ladle butter sauce over shrimp. Garnish with fresh parsley and three slices of lemon. Serve with French bread and salad for a classic New Orleans delight. Serves 2.