

Cajun BBQ Shrimp

Ingredients

1 lb. jumbo shrimp (shell on), uncooked	1 ½ sticks unsalted butter (6 oz.)
1 tsp. cayenne pepper	1 ½ tsp. minced garlic
1 tsp. black pepper	1 tsp. Worcestershire sauce
½ tsp. salt	½ cup clam juice
½ tsp. crushed red pepper	¼ cup beer at room temperature
½ tsp. dried thyme leaves	
½ tsp. dried rosemary leaves, crushed	
1/8 tsp. dried oregano leaves	

Directions

Combine 1 stick butter, garlic, Worcestershire sauce and seasonings in a large skillet over high heat. When butter is melted, add shrimp and cook for 2 minutes, shaking pan back and forth. Add remaining butter and clam juice, cook & shake back and 2 more minutes. Add beer and shake one more minute.

Remove from heat, serve with rice or French bread.

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