

## Cajun Barbequed Shrimp

Makes 2 servings.

Prep Time: 30 minutes

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**1 teaspoon ground red pepper, prefer cayenne**  
**1 teaspoon ground black pepper**  
**1/2 teaspoon salt**  
**1/2 teaspoon crushed red pepper**  
**1/2 teaspoon dried thyme**  
**1/2 teaspoon dried rosemary**  
**1/2 teaspoon dried oregano**  
**9 tablespoons unsalted butter**  
**1 1/2 teaspoons minced garlic**  
**1 teaspoon worcestershire sauce**  
**1/2 cup basic shrimp stock**  
**1/4 cup beer, room temperature**

Rinse the shrimp in cold water and drain well. Pinch off and discard the portion of the head from the eyes forward (including the eyes, but not the long protruding spine above the eyes). Leave as much of the orange fat as possible attached to the body.

Combine the seasoning mix in a small bowl.

Combine 4 tablespoons of the butter, the worcestershire sauce, garlic, 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 a 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 for 1 minute longer. Remove from heat.

Serve immediately in bowls with lots of Fench bread on the side, or on a platter with rice mounded in the middle and the shrimp and sauce surrounding it.

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Per serving (excluding unknown items): 511.2 Calories; 55.0g Fat (95.5% calories from fat); 1.3g Protein; 4.5g Carbohydrate; 148mg Cholesterol; 570mg Sodium. Exchanges: 11 Fat.