

Barbecued Shrimp

2 LB Large Shrimp (shell and head on, if you can get it. But shell on a must)

1 C Butter (2 sticks)

1 TS Black Pepper

½ TS Cayenne Pepper

½ TS White Pepper

1 ½ TS Salt

1 ½ TS Paprika

1 TBS fresh Rosemary (chopped)

1 TS dried Thyme

1 C Beer

½ C Shrimp Stock (clam juice will work as well)

1 TBS Lemon juice

1 TBS Worcester sauce

1 TBS hot sauce

French bread

In large skillet over, medium heat, combine: Butter, Pepper(s), Rosemary, Thyme, Paprika and Salt, Cook till butter melts.

Add the Beer and Stock and simmer (uncovered) for 15 min.

Then stir in Lemon juice and Worcester sauce.

Then add the Shrimp and cook till done (pink) About 5 min. Shake pan occasionally.

Serve: Put Shrimp in a bowl or large plate with a bit of sauce.

In another bowl (or individual bowls) pour the remaining sauce for dipping Shrimps and Bread...

EAT