

Recipes for Barbecue Shrimp

Its a good recipes to make a shrimp more delicious. Ingredients :

- 1 c (2 sticks) margarine
- 1/2 c vegetable oil
- 1/2 t salt
- 1/2 t (or more) cayenne pepper
- 4 t paprika
- 1 1/2 t freshly ground black pepper
- 1 T fresh lemon juice
- 1/2 c chicken broth (canned is fine)
- 4 t finely minced garlic
- 5 whole bay leaves, torn into pieces
- 4 t dried rosemary, crushed
- 1 t dried sweet basil
- 1 t greek oregano
- 1 t dried thyme
- 2 lb whole fresh shrimp in the shell (with heads if possible)

Methods :

In a heavy saute pan or saucepan melt the margarine.
 Then add the oil and mix well.
 Add all the other ingredients except the shrimp and broth.
 Cook over medium heat.
 Stirring constantly, until the sauce begins to boil.
 Reduce the heat to low and simmer for 7 to 8 minutes.
 Stirring frequently.
 Then remove the pan from the heat and let it stand.
 Uncovered, at room temperature for at least 30 minutes.
 Add the shrimp to the sauce.
 Mix thoroughly, and put the pan back on the burner.
 Cook over medium heat for 6 to 8 minutes, or just until the shrimp turn pink.
 Add the broth.
 Shaking the pan back and forth to mix.
 Preferably, place the pan into a preheated 450 deg F oven and bake for 10 minutes.
 Or simmer loosely covered on the stovetop for about 5 or 10 minutes.
 Serve equal portions of shrimp with about 1/2 c of the sauce ladled over each one.
 You will need bibs and lots of bread to sop up the sauce
 Also, fingers are a necessary eating utensil.
 A good side dish is quartered red new potatoes.
 Baked in olive oil, lemon juice, salt, pepper, and several bay leaves.
 A green salad and bread finishes the meal.
 Makes 5 generous (nearly 1/2 lb) servings.

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