



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Hill Country Skillet Barbecued Shrimp

If you've ever been to New Orleans and had real N'Awlins-style barbecued shrimp, then you know it's really not barbecued at all! They're cooked in a spicy, buttery broth in their shells. Pascal's Manale Restaurant provides bibs with theirs - and lots of napkins because as you peel the shrimp, that spicy broth just runs all down your arms. We love the stuff, so we created our own spicy Hill Country version using our **Fredericksburg Farms Texas Hot Firepit Barbecue Sauce**.

To Serve 4.

2 pounds large (16-20 count) shrimp, unpeeled
2 sticks butter
1 cup stock made from shrimp bouillon cubes, or bottled clam juice
2/3 cup **Fredericksburg Farms Texas Hot Firepit Barbecue Sauce**
1/3 cup freshly squeezed lemon juice
1 teaspoon paprika
2 teaspoons fine grind black pepper
Sea Salt or kosher salt if needed
Bread for soppin' up the good sauce

Rinse shrimp under cold running water; drain well and set aside. Melt the butter in a heavy, deep-sided skillet over medium heat. When butter has melted, stir in the stock, **Texas Hot Firepit Barbecue Sauce**, lemon juice, paprika, and black pepper. Cook over medium heat for about 10 minutes to form a flavorful broth. Add the shrimp and stir to blend well. Cook, stirring often, just until the shrimp turn a rich coral-pink color, about 10 minutes. Don't overcook the shrimp or they'll be tough and hard to peel. Taste the broth for seasoning, adding salt if desired. To serve, remove the shrimp from the heat and allow them to cool slightly until they can be handled comfortably with your fingers. Spoon a portion of the shrimp and lots of the spicy broth into shallow soup plates and serve. Pass bread to sop up the good sauce!