



NEW ORLEANS-STYLE BBQ SHRIMP

 25 minutes

Meal Difficulty

 Serves 4-6



COOKING DIRECTIONS

- 1 Melt 8 tablespoons butter in the Carbon Steel Round Roaster over medium heat. Thinly slice 1 of the lemons into ¼-inch thick slices; remove and discard the seeds. Add sliced lemon, sliced garlic, and fresh bay leaves to the melted butter and sauté gently over medium heat for 3 minutes. Stir in smoked paprika and cayenne and cook for 1 minute longer.
- 2 Add shrimp and swirl to coat them in the butter. Cook for 2-3 minutes, gently turning the shrimp, just until they turn pink. Add Worcestershire and the juice from the remaining lemon (about 2 tablespoons). Simmer 2-3 minutes until the shrimp are cooked through and coated in the sauce. Gently stir in the remaining 4 tablespoons butter until melted.
- 3 Remove from heat and season with salt and freshly ground black pepper. Serve immediately with crusty bread for dipping.

INGREDIENTS

12 tbsp unsalted butter, divided
2 lemons
5 cloves garlic, thinly sliced
3 fresh bay leaves
1/4 c Worcestershire sauce
1/4 tsp cayenne
1/2 tsp smoked paprika
2 lbs large white shrimp, shells on
1 tsp coarse kosher salt
freshly ground black pepper, to taste
good crusty bread, for serving