



Shrimp ala N'awlins

Ingredients

1 lb. 16-20 count shrimp, peeled and deveined
4T BBQ Seasoning (recipe follows)
2 T olive oil
3 cloves of fresh garlic, chopped
2T Sherry wine
2T apple cider vinegar
4 T tomato juice
2 medium tomatoes, each cut into 6 wedges
1 lemon, cut into 6 wedges
¼ C green onions, trimmed and cut into 1" long pieces
2T compound butter (recipe follows)
Sourdough bread

Preparation

Place the shrimp in a glass bowl and add the BBQ Seasoning. Coat the shrimp with the seasoning on all sides. Let it marinate for a few minutes.

The shrimp cooks quickly, so it is best to stage all prepared ingredients before starting to cook.

Heat a heavy pan (we prefer cast iron) and add olive oil. Once hot, add the garlic and spice-covered shrimp. Cook on one side to a golden brown.

Turn and cook for a moment. Remove from the heat and then add the Sherry wine. (The wine could flare.) Return to heat and add apple cider vinegar. Add the tomato juice and reduce slightly. Now working quickly, add the tomato and lemon wedges (squeeze a bit of juice from the lemons). Add the green onions and combine all the ingredients. Remove from the heat and add the compound butter, swirling it into the sauce as it melts.

Serve in the cast iron skillet the hunky slices of sourdough bread.

BBQ SEASONING

(This recipe yields more seasoning mix than you will need for the BBQ shrimp recipe.)

Ingredients

1T salt
2 tsp. paprika
½ tsp. thyme
½ tsp. allspice
2 tsp. white pepper
1 tsp. cumin



1 tsp. onion powder
1 tsp. garlic powder
2 tsp. chili powder
1 tsp. cayenne pepper
2T oregano
½ C brown sugar
1 tsp. red chili flakes
1 tsp. dry mustard

Preparation

Mix all ingredients well. Store in an air-tight container.

COMPOUND BUTTER

Ingredients

1 stick butter, softened
4 T fresh parsley, chopped
1 T fresh thyme, chopped
½ T fresh tarragon, chopped

Preparation

Mix all ingredients completely. Roll in plastic wrap and chill.