

RUTH CHRIS STEAK HOUSE'S BBQ SHRIMP

SOURCE: TOP SECRET RESTAURANT RECIPES

INGREDIENTS:

5-6 uncooked shrimp
1/4 C (1/2 stick) butter, melted
1 TBS Louisiana hot sauce
2 cloves garlic, pressed
1/4 tsp salt
1/2 tsp coarsely ground or cracked black pepper
1/2 tsp finely chopped fresh parsley
Pinch dried rosemary
Lemon wedges

DIRECTIONS:

Preheat oven to 400 – shell/de-vein shrimp – in small baking dish, combine melted butter with hot sauce, garlic, salt, cracked pepper, parsley + rosemary – stir.

Arrange shrimp side by side in baking dish – bake 6-8 minutes – immediately broil shrimp 2-4 minutes or till shrimp are done but not chewy – squeeze some lemon juice over shrimp. Serve sizzling hot in baking dish.

Serves: 2