

BUTTER-PEPPER SHRIMP

SOURCE: FAVORITE GULF COAST SEAFOOD RECIPES

INGREDIENTS:

2 lbs shrimp with heads & shells still on
1 lb butter
1 TBS garlic, minced
1 TBS black pepper
1 tsp salt
1 tsp cayenne pepper
8 C tomatoes, diced
1 TBS Worcestershire sauce
1 tsp cayenne pepper sauce
Juice of 1/2 lemon
Minced parsley
Thin lemon slices for garnish
Extra freshly ground black pepper
French bread

DIRECTIONS:

Melt butter (do NOT boil) - add garlic, seasonings & sauces - lay shrimp, with heads & shells on, in regimented rows in large casserole dish (each fitted against the curve of the next) - pour butter sauce over shrimp - let stand in sauce 30 minutes to soak up butter & seasonings. Dust a veil of black pepper over top of entire casserole. Just before serving, bake 5-10 minutes at 350° F or till shrimp turn pink. To serve, sprinkle with minced parsley & make a garnish of lemon slices by cutting from the outside of the center at 1 place & then twisting each side of the cut in the opposite direction. Serve with French bread for dipping.

Serves: 4+