

## **Spicy Cajun Shrimp**

**Source: Dierberg's Recipes (<http://www.dierbergs.com/recipes/showrecipe.asp>)**

1 lb medium shrimp  
2 cloves garlic, minced  
2 tsp Cajun/Creole seasoning  
1 large tomato, chopped  
3 C hot cooked rice

3 TBS butter or margarine  
1 tsp Worcestershire sauce  
1 1/2 tsp Italian seasoning  
1/4 C beer, at room temperature

Peel and de-vein shrimp; set aside. In large skillet over high heat, combine butter, garlic, and Worcestershire sauce; add seasonings. When butter is melted, add tomato and shrimp; cook/stir 2 minutes. Add beer; cover & cook for 1 minute. Remove from heat; serve over rice.

Makes 3 servings