

Barbecued Shrimp

PUBLISHED MAR 1, 2007 10:00 AM

Despite its name, this dish never touches a barbecue or grill. A New Orleans classic, barbecued shrimp are bathed in a buttery sauce that's enlivened with loads of hot sauce, worcestershire sauce, and garlic. This version is based on one served by chef Tory McPhail at the hallowed eatery Commander's Palace. Make sure you have plenty of bread on hand to sop up the delicious sauce.

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Equipment

- [Medium Bowl](#)
- [Large Skillet](#)
- [Large Plate](#)
- [Deep Serving Dish](#)

Yield: serves 4

Time: 20 minutes

Ingredients

- 16 jumbo shrimp (1 lb.), peeled and deveined (tails left on)
- 2 Tbsp. Creole or Cajun seasoning, preferably Tony Chachere's
- ¼ cup canola oil
- 4 garlic cloves, finely chopped
- 2 Tbsp. finely chopped fresh rosemary
- ½ cup light to medium lager, preferably Abita Amber
- ¼ cup plus 2 Tbsp. hot sauce, preferably Crystal brand
- ¼ cup plus 2 Tbsp. Worcestershire sauce
- ¼ cup plus 1 Tbsp. fresh lemon juice
- 12 Tbsp. cold unsalted butter, cut into small pieces
- Cooked grits or crusty French bread, for serving

Instructions

1. To a medium bowl, add the shrimp and Creole seasoning, and toss well to coat. Set aside to marinate at room temperature.
2. Meanwhile, heat a large skillet over medium heat. Add the oil and garlic, and cook, stirring occasionally, until the garlic is fragrant and just beginning to color, about 1 minute. Add the rosemary and cook for a few seconds more before adding the shrimp. Cook, flipping once, until they begin to turn pink, about 30 seconds per side. Transfer to a large plate and set aside.
3. Return the skillet to medium heat, then add the lager, hot sauce, Worcestershire sauce, and lemon juice. Cook, stirring and scraping any browned bits from the bottom of the pan until the sauce has thickened enough to lightly coat the back of a spoon, 7–8 minutes. Turn off the heat and begin whisking in

the butter a few pieces at a time (the sauce will thicken further as the butter is incorporated). Add the reserved shrimp to the skillet, toss to coat, and return to medium heat. Cook 2–3 minutes more, then transfer to a deep serving dish and serve with grits or chunks of crusty French bread for dipping.