Barbecued Shrimp

Description

I have no idea why they are called Barbecued (BBQ) Shrimp, because they are not really barbecued. They're baked in the oven at 350. But "Barbecued Shrimp" is the name this recipe is stuck with. If you go to any restaurant in New Orleans (or anywhere in south Louisiana) and order Barbecued Shrimp, you will be served some variation of this recipe. And it will always be accompanied by a hearty portion of French bread.
It's good. Real good. That's why it's on menus all across the region. That's also why everybody serves it with French bread. I mean, you need something to sop up all that good juju-ma-gumbo, right? And French bread fits that bill perfectly.

Summary

Yield: 8
Source: Catholic Foodie
Prep Time: 45 minutes
Category: Seafood
Cuisine: American

Ingredients

- 1/2 cup butter
- 1/2 cup olive oil
- 1 Sweet Onion finely chopped
- 1 tbsp Rosemary
- 1 tbsp oregano
- 4 tbsp flat leaf parsley chopped
- 5 clove garlic crushed or grated
- 3 tbsp worchestershire sauce
- 4 lb jumbo shrimp 16/20 count

Instructions

Pre-heat the oven to 350F.

In a large frying pan, melt the butter together with the olive oil.

Add the onion, rosemary, and oregano, and sauté until the onion is translucent (about 8 to 10 minutes).

Add the garlic and sauté for an additional 2 or 3 minutes.

Then stir in the parsley and add salt, black pepper, A liberal pouring of Louisiana Hot Sauce, worchestshire and cayenne pepper to taste.

Remove from heat.

Rinse the shrimp and arrange them in rows in a shallow baking dish (you might need two baking dishes to fit them all).

Pour the sauce over the top and "pepper" the dish(es) with pats of butter.

Put the dishes in the oven and bake for 30 minutes, making sure to stir the shrimp up every ten minutes.

Serve the shrimp immediately in bowls (shallow bowls are preferred).

Always serve with an ample supply of French bread.