

# Mr. B's New Orleans Barbecue Shrimp

*Serves 4:*

## Ingredients

2 pounds wild jumbo shrimp (no smaller than 16-20 count), peeled to tail joint (or unpeeled with head)  
5 tablespoons Worcestershire sauce  
1 teaspoon freshly ground black pepper  
1 teaspoon coarse black pepper  
2 teaspoons Creole Seasoning (see below)  
5 medium garlic cloves, finely chopped  
6 tablespoons unsalted butter, cold, diced and divided in half  
juice of 1 large lemon

Creole Seasoning:

1 cup kosher salt  
4 tablespoons ground black pepper  
4 tablespoons paprika  
4 tablespoons granulated garlic, or garlic powder  
1 tablespoon granulated onion, or onion powder  
1 teaspoon cayenne pepper (adjust to your heat tolerance)  
1 teaspoon thyme  
1 teaspoon oregano

## Preparation

Preheat oven to 450 degrees.

Place shrimp in a sauté pan large enough to hold shrimp in one layer.

Add other ingredients, except lemon juice and half of butter.

Place sauté pan in oven for 2 minutes.

Turn shrimp over, return to oven for 2-3 minutes.

Remove pan from oven and sauté on stovetop over moderate heat.

Add lemon juice and mount and swirl remaining cold butter in the pan to emulsify sauce.

Serve shrimp in a bowl--ladle over plenty of the rich sauce.

To make Creole Seasoning: mix all ingredients; store in an airtight container for up to 6 months.