

BBQ Shrimp, Cajun butter sauce |

Recipe for 4 portions

Description

This recipe was born in 1954 in New Orleans and has become a classic ever since. Everyone adds their own personal touch but the common thread is butter... lots of butter...!!!

Surprisingly, despite its name, this dish is not cooked on the barbecue.

Note

Be careful when cooking the shrimp, if you cook them too long they will lose their texture.

Ingredients

Cajun butter sauce

- 60 Gr Butter
- 2 Clove(s) Garlic
- 1 Tsp Cajun spices
- 1 Tbsp Worcestershire sauce
- 2 Tbsp White wine
- 1 Sprig(s) Rosemary
- 0.50 Tsp Dry oregano
- 1 Unit(s) Lemon

- Salt and pepper

Shrimps

- 12 Unit(s) Peeled medium shrimps, tail-on

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your at **375 F°**

Cajun butter sauce

Peel and chop the garlic cloves.

Thin out the rosemary and chop it.

Zest and squeeze one lemon and cut in wedges the other one.

Dry your shrimps well.

In an ovenproof skillet over medium-high heat, melt the butter and add the remaining ingredients. Mix and season with salt to taste.

Add the shrimps and baste lightly with the sauce, then place the pan in the oven until the shrimp turn pink (20-30 minutes).

Serve with a wedge of lemon and enjoy!

Translated with www.DeepL.com/Translator (free version)

Bon appétit!