NEW ORLEANS STYLE BBQ SHRIMP

By
Chef Charles Nichols

YIELDS
8 servings



DIRECTIONS:

1. Melt Butter in a heavy saucepan, add oil and stir to mix well.
2. Add ALL ingredients, except the Shrimp and cook over medium heat, stirring occasionally until the sauce begins to boil.
3. Reduce heat to low and simmer for 8-10 mins. Remove pan from heat and let rest for at least 30 mins.
4. Transfer sauce to a large hotel pan and add shrimp. Mix thoroughly and place pan over medium heat. Cook shrimp for 6 minutes, stirring constantly to ensure even cooking.
5. Remove pan and cover with aluminum foil.
6. Place pan in a preheated 450 degree oven for 8 minutes, or until shrimp are fully cooked.
7. Serve equal portions of Shrimp with ½ cup of sauce ladled over the Shrimp and slices of warm French Bread.

INGREDIENTS:

- 1lb Unsalted Butter **(417808)**
- 2 Cups Oil Blend **(537225)**
- 4 Tbl Garlic, minced **(880880)**
- 8 Bay Leaves, whole **(616219)**
- 8 Tsp Dried Rosemary **(624213)**
- 2 Tsp Dried Basil **(615732)**
- 2 Tsp Dried Oregano **(621912)**
- 2 Tsp Kosher Salt **(597294)**
- 3 Tsp Cayenne Pepper **(623231)**
- 4 Tbl Paprika **(622233)**
- 3 Tsp Ground Black Pepper **(622514)**
- 1 Lemon, juiced **(775700)**
- 8lb Shrimp Shell-On **(390435)**

WOOD FRUITTICHER
FOOD. SERVICE. DELIVERED.