

COMMANDER'S PALACE: NEW ORLEANS STYLE BARBECUE SHRIMP

2 pounds head-on shrimp, large	3 tablespoons hot sauce
2 tablespoons Creole Seafood Seasoning	1 lemon, juice removed, quartered (reserve the juice)
1 tablespoon olive oil	1/3 cup beer
1 large head garlic, cloves peeled and minced	Salt and pepper to taste
2 tablespoons chopped fresh rosemary	1 stick butter, room temperature
3 tablespoons Worcestershire sauce	

Makes 4 appetizers or 2 entrees

Pre-heat large sauté pan over high heat.

Season shrimp with 1/2 of Creole Seafood Seasoning and lightly toss.

Preheat a large skillet over high heat, put the oil in the pan, and heat until the oil begins to smoke. Place garlic and rosemary in pan and stir to brown garlic. Be very careful not to burn.

Add shrimp and carefully stir.

Add Worcestershire, hot sauce, lemon juice and lemon quarters.

Deglaze with beer, stirring to release any bits clinging to the bottom, and boil the mixture to reduce while shaking the pan. Allow shrimp to cook 2 to 2 1/2 minutes (timing will depend on size) and add remaining Seafood Seasoning and salt and pepper to taste. When shrimp are finished cooking, the liquid will have a sauce consistency. Reduce heat to medium high and add butter. Sauté until butter is emulsified and sauce is thick. Adjust seasoning. Remove lemon quarters. Serve with French bread, lots of napkins, and fingerbowls. Garnish each serving with a lemon piece.

Note: You need to have head-on shrimp because the fat content in the body is what gives this dish some of its flavor. Make sure the shrimp are fresh. Check color, smell, and attachment of head and legs. Because of the weight of the head and shells, one pound yields only about 8 oz. of meat. This dish is cooked very fast, so preparation is key. It is critical that the garlic is not burned while cooking the shrimp.