



RECIPES

New Orleans Barbecue Shrimp

4 lbs. unpeeled, large fresh shrimp
1/2 cup butter
1/2 cup olive oil
1/4 cup chili sauce
1/4 cup Worcestershire sauce
2 lemons, sliced
4 garlic cloves, chopped
2 Tbsp. Creole seasoning
2 Tbsp. lemon juice
1 Tbsp. parsley, chopped
1 tsp. paprika
1 tsp. oregano
1 tsp. ground red pepper
1/2 tsp. hot sauce
French bread

Spread shrimp in a shallow, aluminum foil-lined broiler pan. Combine butter and next 12 ingredients in a saucepan over low heat, stirring until butter melts, and pour over shrimp. Cover and chill 2 hours, turning shrimp every 30 minutes. Bake, uncovered, at 400 degrees for 20 minutes, turning once. Serve with bread.