NEW ORLEANS PAN ROASTED SHRIMP

Amt.	Unit	Ingredient	Directions
2	TBSP	Olive Oil	Place in a skillet. Heat
4	Each	U-15 Shrimp	Clean & Deveined, Butterfly
			Saute in a pan until opaque
to taste		Salt and Pepper	Sprinkle over the Shrimp
4	Oz	New Orleans BBQ Sauce	Add to the pan and heat.
1	teas	Fresh Snipped Chives	Add to the pan.
			Place in a bowl and serve with
			3 pieces of grilled crusty bread

Directions

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BBQ SHRIMP SAUCE

Amt.	Unit	Ingredient	Directions
0.5	Cups	Vegetable Oil	Place in a skillet.
0.5	Lb	Butter	Add.Melt for 2 minutes
0.5	Cups	Minced Garlic	Add. Cook 2 minutes.
1.25	teas	Cayenne Pepper	Add.
4	TBSP	Black Pepper	Add.
1	teas	White Pepper	Add.
2	teas	Ground Thyme	Add.
1.5	TBSP	Basil Leaves	Add.
1	TBSP	Oregano Leaves	Add.
2	teas	Paprika	Add.
5	TBSP	L&P Worcestershire	Add.
2	teas	Tabasco	Add.
3	Qts	Chicken Stock	Add.Whip until dissolved.
4	Oz	Dark Beer	Add.
8	Oz	Light Beer	Add.
2	teas	Kitchen Bouquet	Add.Bring to a boil.
1.5	Cups	Blond Roux	Add.Boil 1 minute.Shut off.
0.25	Lb	Butter	Flake in.

Directions

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