
Cajun Barbecue Shrimp

Ingredients

5 pounds uncooked jumbo shrimp - with heads
1 - 2 t rosemary - crushed
1 t cayenne pepper
1 t white pepper
 $\frac{3}{4}$ C Worcestershire
 $\frac{1}{8}$ C Tabasco
1 t salt
2 C beer
3 - 4 cloves fresh garlic; crushed
2 sticks cold butter

Procedure

Place the shrimp in a large skillet on top of the stove. Add all ingredients in the order shown. Cook over medium heat just until the shrimp turn pink. This is a messy, sloppy, drippy dish, meant to be eaten with the fingers. Just dig in, peel shrimp and pop into your eager mouth. Serve with chunks of French bread to soak up the delicious sauce, and keep tons of paper towels handy.

