

Gulf Creole BBQ Shrimp

Cook time: 30 min.

Serves 4

Ingredients

1 1/2 lb Gulf shrimp, size 16/20 peeled and deveined, tail on
1/2 tsp Kosher salt
1/2 tsp Coarsely ground black pepper
1 tbsp Creole seasoning
1 tsp Powdered garlic
2 tbsp Olive oil
3 tbsp White wine
2 tsp Lemon juice
2 tsp Original TABASCO® brand Pepper Sauce
1 tsp Worcestershire sauce
6 tbsp Unsalted butter cold, cut into small cubes
6 tbsp Fresh chives chopped
1 Baguette sliced and toasted

Directions

1. Combine salt, black pepper, Creole seasoning and powdered garlic in large bowl. Add Gulf shrimp to bowl and toss to coat with seasoning.
2. Heat large sauté pan over medium-high heat. Add olive oil and Gulf shrimp. Sauté for 1-2 minutes. Add white wine, lemon juice, TABASCO sauce and Worcestershire sauce and cook additional minute.
3. Add butter to sauté pan and swirl until melted. Add chives and remove from heat. Divide shrimp and sauce evenly into 4 bowls.
4. Serve with sliced toasted baguette.