

Southern "Barbecue" Shrimp

Author: Bon Appétit | July 2006

Source: Charlotte Fekete of Athens, Georgia



1 pound shrimp, large, R-T-C, deveined but with tails and shells intact

6 tablespoons unsalted butter (3/4 stick) melted

1/3 cup Worcestershire sauce

1/3 cup fresh lemon juice

2 tablespoons brown sugar (packed)

2 tablespoons Old Bay seasoning or other seafood seasoning

Lemon wedges

Crusty baguette slices

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 278 Calories; 18g Fat (58.3% calories from fat); 19g Protein; 10g Carbohydrate; trace Dietary Fiber; 221mg Cholesterol; 400mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Fruit; 3 1/2 Fat; 1/2 Other Carbohydrates.

*Carolyn T's
Main Cookbook*

Servings: 4

Description:

Preheat broiler. Cover rimmed baking sheet with foil and spread shrimp on sheet. Mix melted butter, Worcestershire sauce, lemon juice, brown sugar, and Old Bay seasoning in medium bowl for sauce. Pour half of sauce over shrimp and stir to coat. Broil until shrimp are just opaque in center, about 2 1/2 minutes per side. Transfer to platter; serve with lemon wedges, baguette slices, and remaining sauce.