



Real New OrleansStyle BBQ Shrimp

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This ovenbaked barbecue shrimp recipe is one of my husbands favorite dishes The recipe isnt exactly healthy but it is fabulous and feeds a lot of people It is a common dish in Louisiana You can cut it in half for a family dinner

Ingredients

- - 5 pounds medium shrimp
- with shells - 2 pounds butter - 1 medium sweet onion
- minced - 8 cloves garlic
- minced - 2 stalks celery
- diced - $\frac{1}{4}$ cup chopped fresh parsley - 2 tablespoons Creole seasoning - 2 tablespoons dried rosemary - ground black pepper to taste - $\frac{1}{2}$ cup Worcestershire sauce - 2 teaspoons fresh lemon juice

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Arrange the shrimp in a single layer in as many baking dishes as you need. Set aside. Melt 1/2 cup of butter in a large skillet over medium heat. Add onion
2. garlic
3. celery
4. parsley
5. Creole seasoning
6. and rosemary. Cook and stir for a few minutes
7. until onion is tender. Add rest of butter and cook until melted over low heat. Stir in pepper
8. Worcestershire sauce
9. and lemon juice. Pour this mixture over shrimp so that shrimp are completely submerged. Bake in the preheated oven until shrimp are pink
10. 15 to 20 minutes.