

New Orleans Style Shrimp en Papillote

Ingredients:

3 tablespoons Worcestershire sauce
2 tablespoons fresh lemon juice
1 tablespoon butter, melted
2 teaspoons chopped fresh rosemary
2 teaspoons chopped garlic
½ teaspoon dried thyme
½ teaspoon hot pepper sauce, such as Tabasco
¼ teaspoon freshly ground black pepper
¼ teaspoon cayenne
2 pounds unshelled jumbo shrimp
2 lemons, sliced into ¼ inch slices
4 teaspoons butter, divided

Combine first 11 ingredients in a large bowl; toss until combined. Cover and marinate in refrigerator for 30 minutes.

Preheat oven to 425 degrees F.

Cut a large circle out of the parchment paper or a large rectangle. Remove shrimp mixture from bowl; reserve marinade. Place one quarter of the shrimp mixture on each parchment sheet. Drizzle remaining marinade over shrimp. Top each with 1 teaspoon butter.

Fold over the circular parchment paper and fold over the edges multiple times to seal or if using a rectangular piece fold over the sides.

Place packets on a baking sheet. Bake for 20 minutes. Let stand 10 minutes.

Carefully cut the packets open and serve immediately.

Credit: Cooking Light