

## New Orleans Style Barbecue Shrimp

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Serves 4 – 6

### Ingredients

1 teaspoon paprika  
1 teaspoon ancho chili powder  
1 teaspoon ground cumin  
1 teaspoon sugar  
3/4 teaspoon salt  
2 pounds extra-large or jumbo shrimp, peeled and deveined  
5 tablespoons unsalted butter  
3 large cloves garlic, minced  
2 tablespoons Worcestershire sauce  
1 tablespoon fresh lemon juice  
2 tablespoons water  
3 scallions, white and green parts, thinly sliced

Mix the paprika, ancho chili powder, cumin, sugar and salt together in a large bowl. Add the shrimp to the spices and toss to coat evenly. Set aside.

Melt the butter over medium heat in a 12-inch skillet. Add the garlic and cook, stirring with a wooden spoon, for one minute. Do not brown. Add the shrimp and continue cooking over medium heat, stirring frequently, until the shrimp are almost cooked but still opaque in spots, 3-4 minutes. Add the Worcestershire sauce, lemon juice and water and cook until shrimp are done, 1-2 minutes more. Scatter scallions over top and serve.

***Credit: [onceuponachef.com](http://onceuponachef.com)***