

GUASTELLO'S VILLAGE MARKET

NOLA BBQ Shrimp

Serves 2

Ingredients

1 teaspoon Garlic, chopped
1 tablespoon Butter
1 lb. Jumbo Louisiana shrimp
3 tablespoon Worcestershire sauce
1 tablespoon Crystal hot sauce
1 Lemon, juice only
2 teaspoon Creole seasoning
2 teaspoon Cracked black pepper
1 Cup Abita Amber beer (or similar)
1 Cup Butter, chilled and chopped
1 teaspoon Fresh rosemary, minced
French bread, thickly sliced on the diagonal, warmed

Instructions:

Lightly sauté the garlic in the butter in a medium sauté pan. Add the shrimp and cook for 1 minute on each side. Increase the heat to high and add the Worcestershire sauce, hot sauce, lemon juice, Creole seasoning and cracked pepper. Add the beer and stir to deglaze the sauté pan. Cook until reduced by half.

Reduce the heat to medium and add the butter one piece at a time, mixing until completely incorporated after each addition, and cooking until the sauce is thickened enough to coat the spoon. Stir in the rosemary. Ladle into bowls. Serve with hot French bread.

Credit: Chef Darin Nesbit