

BARBECUE SHRIMP



Trisha's Dishes

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This is one of those quick and easy recipes that you will serve over and over. It's perfect for any size of dinner party – even a buffet.

Note: Check with your guests before you go crazy on the hot pepper sauce.

Servings: 4

Prep Time: 10 minutes

Cooking Time: 15 minutes

- 1 pound extra-large shrimp; cooked, peeled and cleaned
 - 2 tablespoons BBQ sauce or 1 ½ teaspoons Louisiana-style barbecue seasoning
1. Drain and pat dry shrimp. Combine shrimp and BBQ sauce in a bowl, stirring to completely coat. Set aside.
- 3 tablespoons butter
 - 5 cloves fresh garlic or 2 teaspoons chopped garlic
2. Preheat large sauté pan on medium-high 2 to 3 minutes. Place butter in preheated pan; swirl to coat. Crush garlic, using garlic press, into sauté pan. Cook 2 minutes, stirring often, until garlic is golden. Add shrimp to pan; cook 2 minutes, turning often. Remove shrimp from pan and keep warm.

- ½ cup white wine
- 1 tablespoon Worcestershire sauce
- 1 ½ teaspoons hot pepper sauce
- 1 teaspoon pepper

3. Add remaining ingredients to pan; cook 4 to 5 minutes until liquid is reduced in volume by one half. Serve sauce and shrimp with prepared pasta.

Tip: If you are really into spicy, add a few red pepper flakes when sautéing the garlic.