

# chattavore

BARBECUE SHRIMP (ADAPTED FROM COOK'S COUNTRY)

Prep Time: 15 minutes

Cook Time: 10 minutes

Yield: 4 servings

- 1 pound uncooked large shrimp (preferably shell-on)
  - 1/4 teaspoon salt
  - 1/4 teaspoon cayenne pepper
  - 1 tablespoon canola or vegetable oil
  - 3 tablespoons unsalted butter
  - 1 teaspoon all-purpose flour
  - 1/2 teaspoon tomato paste (the tubes of tomato paste are ideal for this!)
  - 1 teaspoon finely minced fresh rosemary
  - 1/4 teaspoon dried oregano
  - 1 large or 2 small garlic cloves, minced
  - 1/2 cup plus 2 tablespoons beer
  - 1 1/2 teaspoons Worcestershire sauce
1. Peel and devein the shrimp and pat dry with paper towels. Place in a bowl and toss with the salt and the cayenne.
  2. Preheat the oil in a 10-inch skillet over medium-high heat until just smoking. Place the shrimp into the skillet and cook until just pink. Remove to a clean bowl.
  3. Reduce the heat to medium and add the butter to the skillet until melted. Whisk in the flour, tomato paste, rosemary, oregano, and garlic and cook for about 30 seconds, until fragrant. Add the beer and Worcestershire sauce and cook until slightly reduced and thickened.
  4. Add the shrimp back to the skillet. Cook and stir for about one minute, until completely cooked through and the shrimp is coated with the sauce. Serve with grits, rice, or crusty bread.