

## **New Orleans Barbeque Shrimp**

*Ingredients:*

- 2-3 lbs. medium size shrimp in their shells
- 2 tablespoons Creole Seasoning
- 1 tablespoon butter or olive oil
- 2 tablespoons minced garlic
- 2 teaspoons lemon juice
- 3 bay leaves
- 1/4 cup Worcestershire sauce
- 10 ounces beer
- 1 loaf French bread

Put butter or olive oil in 8-qt. pot on medium heat. Add shrimp and minced garlic. Saute until shrimp are a pale pink/white color.

Add seasoning, lemon juice, Worcestershire sauce and bay leaves. Continue cooking, stirring frequently, on medium heat until liquid just starts to boil. Add beer and allow to reach a boil again (about 5 min.).

Serve over rice with plenty of French bread to sop up the sauce.

Serves 4-6 people.