

## NEW ORLEANS BBQ SHRIMP

### INGREDIENTS

2oz	Clarified Butter
4 ea	U-12 Shrimp
¼ cup	Flour (seasoned)
3	Cloves garlic (rough chopped)
2 ea	Bay leaves
½	Lemon (juiced)
4 oz	Miller Lite Beer
4 oz	Worcestershire Sauce
1 oz	Tabasco Sauce
2 tsp	Chopped Rosemary
1tsp	Tomato paste
4 oz	Butter
To taste	Sugar
To taste	Cayenne Pepper
To taste	Salt and Pepper
To taste	Green Onions (chopped)
4 oz	Garlic Toast

### DIRECTIONS

1. Heat clarified butter in medium sauce pan.
2. Dredge shrimp in flour and sauté 15 seconds on each side.
3. Then add garlic and bay leaves and sauté for 20 seconds then add beer, worchestershire, Tabasco, rosemary, and lemon juice.
4. Reduce by half and add tomato paste and swirl with butter.
5. Add cayenne, sugar and salt and pepper to taste.
6. Finish with green onions.

