

**June 27, 2014**

**RECIPE: Cajun Barbecued Shrimp**

Sautéed Shrimp served in a light and spicy Cajun Shrimp Sauce

Servings: 4

- 1 teaspoon cayenne pepper
- 1 teaspoon black pepper, fresh ground
- 1 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes
- 1 teaspoon paprika
- 1 teaspoon rosemary, dried, crushed
- 1/2 teaspoon thyme, dried
- 1/2 cup butter, unsalted
- 1 pound shrimp, (raw) shelled & deveined, reserve shells for stock
- 1 cup beer
- 1/2 cup shrimp stock (see shrimp stock recipe)
- 2 teaspoons lemon juice, fresh
- 1 ½ tablespoons cornstarch, made into a paste with water

Combine the cayenne, black pepper, salt, red pepper, paprika, rosemary, and thyme. Put in container and set aside.

Cooking instructions:

In a large skillet, melt the butter, and add the seasonings. Cook until bubbly. Add the shrimp and coat with the butter mixture. Cook 1 minute. Add the beer and shrimp stock and cook for 2 - 4 minutes depending on size of shrimp. Add the lemon juice and cornstarch to thicken and cook for 1 minute more. Serve in bowls.

Serving Suggestions:

Serve with plenty of White Rice

