

BBQ Shrimp Lafayette
Submitted by: Tish Narendorf

3 lbs Large Shrimp - Unpeeled
Cayenne Pepper
Black Pepper
Garlic Pepper

Sauce

1 lb butter (4) Sticks
1/3 Cup Worcestershire Sauce
Juice of 2 Lemons
1/4 teaspoon Tabasco

Heat Sauce Ingredients In A 4-C Measuring Cup On High For 1 1/2 - 2 Minutes In Microwave.

Place Shrimp In Glass Casserole Dish. Pour Sauce Over Shrimp And Cover With Wax Paper. Microwave Shrimp and Sauce On High 10-12 Minutes. Stir Once Or Twice During the 10-12 Minutes Or Until The Shrimp Turn Pink And Tender. Remove Shrimp From Microwave. Add 2 Tsp Salt And Let Stand 3 Minutes. Test For Doneness.

Serve With French Bread.

Estimated Cooking Time - 12-14 Minutes. Serving 4-6