

Barbequed Shrimp

Mary Ann Jorgensen - Houston, TX
Treasure Classics - National LP Gas Association - 1985

Servings: 6

1 pound butter
5 buds garlic, chopped fine
1/4 cup lemon juice
1/4 cup dry white wine
3 bay leaves, crushed
1/4 teaspoon Italian seasoning
3/4 teaspoon red pepper
1/2 teaspoon salt
1/4 teaspoon black pepper
4 pounds headless shrimp
dash Worcestershire sauce
dash tabasco sauce

Preparation Time: 15 minutes

Bake Time: 45 minutes

Melt the butter in a saucepan. Add the garlic, lemon juice, wine, Bay leaves, Italian seasoning, red pepper, salt, pepper, the Worcestershire sauce and Tabasco sauce.

Wash the shrimp thoroughly leaving the shells on. Spread the shrimp in a 13x9-inch baking dish. Pour the seasoned butter over the shrimp.

Bake in the oven at 350 degrees for 45 minutes. Stir periodically so the butter will not burn.

Best when served with a green salad and French bread, to be dipped in the sauce.

Per Serving (excluding unknown items): 556 Calories; 61g Fat (98.0% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 166mg Cholesterol; 804mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 12 1/2 Fat.