

Doe's Broiled Shrimp

Doe's Eat Place, Greenville, Mississippi

Southern Living Magazine - May - 2011

Servings: 2

Preparation Time: 15 minutes

Start to Finish Time: 15 minutes

24 large raw shrimp (31/35 count), unpeeled

1/4 cup roasted garlic-flavored butter, melted

2 tablespoons fresh lemon juice

3/4 teaspoon Worcestershire sauce

1/2 teaspoon creole seasoning

1/2 teaspoon paprika

1/2 teaspoon dried Italian seasoning

hot cooked rice (optional)

Preheat a broiler with an oven rack five inches from the heat.

Peel the shrimp and devein, if desired).

Place the shrimp in a lightly greased broiler pan.

Combine the melted garlic butter, lemon juice, Worcestershire, creole seasoning, paprika and Italian seasoning in a bowl, stirring well.

Drizzle the butter mixture over the shrimp.

Broil 4 to 5 minutes or just until the shrimp turn pink.

Serve over hot cooked rice, if desired.

Per Serving (excluding unknown items): 10 Calories; trace Fat (10.0% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 73mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Fat; 0 Other Carbohydrates.