

Barbecued Shrimp

(8 servings)

8 lbs Large, raw shrimp, heads and tails on, well rinsed and drained
4 sticks unsalted butter
1 cup extra virgin olive oil
20 cloves of garlic, minced
6 bay leaves
½ cup Worcestershire sauce
2 tbsp Creole spice
1 tsp cayenne pepper
4 tsp fresh rosemary
4 tsp fresh oregano
2 tsp crushed whole peppercorns
2 tsp salt
2 tsp ground black pepper
4 lemons, cut in half and their juice
3 large loafs of French bread

Preheat oven to 350 degrees F.

Rinse the shrimp under cold running water and let drain. Spread the shrimp in the bottom of large roasting pans or baking dishes.

Melt the butter in a large saucepan. Add the remaining ingredients, except the shrimp and the bread, and stir and mix well.

Remove from the heat and pour over the shrimp. Bake in the oven until the shrimp are pink and cooked through, 30 to 40 minutes, stirring occasionally to keep the shrimp from drying out.

Remove from the oven and pour into individual bowls to be peeled and eaten at tableside, with hot French bread for dunking in the sauce.

Wines: Messina Hof Gewurztraminer, Sister Creek Vineyard Pinot Noir