



### ***Waters Fine Coastal Cuisine, Chapter 4 – Sautéed or Pan Seared***

#### **New Orleans–Style Barbecued Shrimp**

Serves 1–2

In Texas, we tend to associate the word *barbecue* with grills and smoke. In this dish, however, it's all done right on the stovetop. This classic New Orleans–style dish is as much about the sauce as it is the shrimp. It can be done with whole, head-on shrimp if you prefer to get some hands dirty, but I tend to use shrimp with only the tail on to make it easier to navigate. Either way, plenty of bread is a must, as the dark, peppery butter sauce is likely to be the most memorable part of the dish.

8 jumbo wild Gulf shrimp, 10–15 count  
12 tablespoons (1 1/2 sticks) butter  
1 teaspoon chopped garlic  
4 tablespoons Worcestershire sauce  
3 tablespoons water  
1 teaspoon freshly ground black pepper  
1 teaspoon cracked black pepper  
1 teaspoon Texas Red Dirt Rub, Creole Blend (available at [waterstexas.com](http://waterstexas.com))  
1 lemon  
Bread

Remove shells from shrimp, then rinse and devein, leaving only the tail portion (optional). Cut the butter into 6–8 cubes. In a large nonstick pan, heat the chopped garlic with 1 of the butter cubes just until it begins to bubble, then add all liquids and seasonings. Once the pan comes to a simmer, add the shrimp. Cut the lemon in half and squeeze the juice into the pan, then add in the lemon halves as well. Simmer on medium heat until the shrimp are cooked, roughly 2–3 minutes, turning once. Swirl the pan while adding in the remaining butter and continue swirling until the butter has been emulsified into the sauce; then remove the lemon halves and discard. Transfer the shrimp to a large bowl and pour the sauce over the top. Serve with plenty of bread for sopping.