



New Orleans Style BBQ Shrimp

[Anna Marie Shrimp](#) & [New England Fishmongers](#)

Ingredients

- 1 pound Anna Marie Shrimp
- 1 stick butter
- 1 teaspoon creole seasoning
- 1 teaspoon chopped rosemary leaves
- 2 tablespoons Worcestershire Sauce
- 2.5 tablespoons good beer
- 1 clove garlic, finely minced
- 1/4 medium onion, finely minced
- 1 tablespoon chopped parsley
- 1 teaspoon fresh lemon juice

Directions

1. Melt a stick of butter in a skillet. Sauté the garlic, onions, celery, parsley, rosemary, and Creole seasoning for about 2-3 minutes.
2. Add the beer, Worcestershire sauce, and lemon juice
3. Drown the shrimp in the seasoned butter in a baking dish. Make sure the shrimp are fully submerged. If they are not, melt more butter and add to the sauce. Bake in a 350 degree oven until the shrimp turn pink, about 15 minutes.
4. Serve in a bowl with plenty of French bread to dip in the sauce.