



Mr. B's BBQ Shrimp

This recipe was submitted by Amber Knicole, the frontwoman of Columbus funk band MojoFlo. MojoFlo has had a standing gig in New Orleans during Mardi Gras, which got derailed in 2020 due to COVID-19. Mr. B's is a restaurant in the French Quarter, and this is Amber's go-to recipe when she is craving some authentic Creole cuisine. (Find more recipes from Mr. B's here: <http://www.mrbsbistro.com/recipes.php>)

Amber personally adds more Creole seasoning and more Worcestershire sauce to this recipe.

This shrimp recipe will yield enough to serve appetizers for 4, or a meal for 2.

INGREDIENTS

- 16 jumbo shrimp (12 per pound, about 1 1/2 pounds), preferably with heads and unpeeled
- 1/2 cup Worcestershire sauce
- 2 tablespoons fresh lemon juice
- 2 teaspoons ground black pepper
- 2 teaspoons cracked black pepper
- 2 teaspoons Creole seasoning (recipe below)
- 1 teaspoon minced garlic
- 1 1/2 cups (3 sticks) cold unsalted butter, cubed
- French bread as accompaniment

In a large skillet combine shrimp, Worcestershire, lemon juice, black pepper, Creole seasoning, and garlic and cook over moderately high heat until shrimp turn pink, about 1 minute on each side.

Reduce heat to moderate and stir in butter, a few cubes at a time, stirring constantly and adding more only when butter is melted.

Remove skillet from heat. Place shrimp in a bowl and pour sauce over top. Serve atop rice and/or with French bread for dipping.





CREOLE SEASONING

This makes a big batch. Store in your pantry in an airtight container and use for this and other recipes!

<i>Makes 4 Cups</i>	<i>Makes 2 Cups</i>
1½ C. paprika ¾ C. ground black pepper ½ C. kosher salt ⅓ C. granulated garlic ⅓ C. dried thyme ⅓ C. dried oregano ⅓ C. dried basil ¼ C. granulated onion ¼ C. cayenne pepper	¾ C. paprika 6 TB ground black pepper ¼ C. kosher salt 2.5 TB granulated garlic 2.5 TB dried thyme 2.5 TB dried oregano 2.5 TB dried basil 2 TB granulated onion 2 TB cayenne pepper <i>.5 tablespoon = 1.5 teaspoon</i>