

NY Times likes to post "No-recipe" recipes occasionally, where they just describe throwing something together. I actually DO do this with shrimp, but not exactly as described (which is actually the point of it being a "No-recipe"). I don't use shallots, I use much less Worcestershire (his description overdoes it), I cook the shrimp in the pan with the olive oil instead of broiling it. I also use a lot more cream than a "splash", probably more like a cup. Cream is neat stuff because when you cook it down it thickens into a sauce without needing to use a thickener like cornstarch or a roux. Anyway the whole thing becomes a creamy shrimp dish and it's really good.

BBQ Shrimp

By Sam Sifton

Rating ★★★★★ (953)



David Malosh for The New York Times. Food Stylist: Simon Andrews.
Prop Stylist: Paige Hicks.

This is a no-recipe recipe, a recipe without an ingredients list or steps. It invites you to improvise in the kitchen.

In New Orleans, barbecued shrimp aren't cooked on a grill. They're sautéed with salt and pepper, then tossed in butter-mounted Worcestershire sauce with lemon, sometimes with a splash of cream. I crank the oven to 450 degrees and make the sauce on the stovetop: diced shallots sautéed in butter, a healthy quarter-cup or so of Worcestershire, a little thyme, paprika and cayenne, some salt and then a whole lot more butter, cut into the pan a knob at a time and whisked into velvet. I add to that a splash of cream and a few more healthy cranks of black pepper. Then I roast the shrimp on a greased pan in the oven under a shower of salt and yet more pepper, and serve it on a warm platter with the sauce spooned over the top. Rice, green beans and plenty of good, crusty bread for mopping up make it an ambrosial meal.

Sam Sifton features a no-recipe recipe every Wednesday in his [What to Cook](#) newsletter. [Sign up to receive it.](#) You can find more no-recipe recipes [here](#).