

This is very good and very simple, just shrimp cooked with butter, garlic and Worcestershire sauce. The picture is a little misleading, it doesn't create hardly any sauce. I add a little paprika or smoked paprika. You could probably add a lot of cream and cook it down to make a cream sauce.

New Orleans BBQ Shrimp

By Mark Bittman

Total Time 15 minutes

Rating ★★★★★ (743)



Craig Lee for The New York Times

Barbecue shrimp is an old New Orleans recipe that has nothing to do with barbecue or with grilling. Its name comes from the spicy, smoky flavor the shrimp derive from being cooked with Worcestershire sauce and lots of black pepper. It is a fine and almost absurdly fast dish — once the shrimp are peeled, you can have it on the table in 10 minutes — with a rich, savory sauce that completely belies the little effort it takes. But as I discovered once I started playing around with it, the key ingredient is neither Worcestershire sauce nor pepper, but rather butter. If you start with about a tablespoon for each serving of shrimp, you can add almost any flavor you like and create a sauce with the same creaminess and rich flavor. But start with Worcestershire sauce and pepper!

INGREDIENTS

Yield: 4 servings

4 tablespoons unsalted butter
1 teaspoon minced garlic
1½ to 2 pounds peeled shrimp
2 tablespoons Worcestershire or soy sauce
Salt to taste
½ teaspoon or more fresh black pepper
Juice of 1 lemon

PREPARATION

Step 1

Put butter in skillet, and turn heat to high; when it melts, add garlic, shrimp and Worcestershire or soy sauce. Cook, stirring occasionally, until sauce is thick and shrimp uniformly pink, about 5 minutes. If sauce threatens to dry out, add a tablespoon or two of water.

Step 2

When shrimp are done, add salt and pepper, then lemon juice. Serve over rice or with bread.