

Broiled Cajun Shrimp

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Served on tiny skewers on a large platter, these spiced shrimp snacks can be filling enough to make the entree for your ultimate Mardi Gras party.

Ingredients:

1 pound shrimp, peeled
3 cloves garlic, crushed
1 tablespoon olive oil
1 teaspoon hot sauce
2 tablespoons butter
1 tablespoon Worcestershire sauce
1 tablespoon lemon juice
1 teaspoon chili powder
1 teaspoon dried oregano
1 teaspoon salt

Directions:

- 1) Preheat broiler.
- 2) Combine shrimp, garlic, oil, and hot sauce in a medium bowl; toss well and let marinade 15 minutes.
- 3) Meanwhile, combine remaining ingredients in a small saucepan over medium heat; cook until melted and fragrant, stirring occasionally, about 2 minutes. Keep warm on very low heat.
- 4) Transfer shrimp to a large baking sheet; broil until no longer pink, about 3 minutes. Remove from oven; thread onto serving skewers.
- 5) Arrange shrimp skewers on a serving platter. Pour butter sauce into a dipping bowl. Serve warm.