New orleans bbq shrimp

Servings 8 / Prep time 30 minutes/ Cook time 30 minutes total

# Ingredients

1. 2 pounds jumbo or colossal fresh shrimp, heads on preferred Louisiana Gulf Shrimp
2. 7 cups cold water
3. 12 tablespoons unsalted butter, divided
4. 2 tablespoons finely chopped fresh rosemary leaves
5. 1½ teaspoons ground black pepper
6. 2 teaspoons Rex Cajun seasoning
7. 2 shallots, minced
8. 4 cloves garlic, minced
9. ¼ cup Worcestershire sauce
10. ¼ cup Rex hot sauce
11. 2 tablespoons fresh lemon juice
12. ½ cup dark or amber beer\* Abita Amber preferred.
13. 2 loaves French bread, for serving

# Directions

1. Peel shrimp and devein, leaving tails on and reserving the heads and shells. Refrigerate shrimp.
2. In a small Dutch oven, add shrimp heads and shells, and cover with 7 cups cold water. Bring to a boil over medium-high heat. Reduce heat to medium, and cook, stirring occasionally, for 15 minutes. Skim any froth as it rises to the surface. Strain through a fine-mesh sieve into a bowl and set aside. Reserve 1 cup shrimp stock. Remaining stock can be refrigerated up to 1 week or frozen up to 3 months.
3. In a large skillet, melt 5 tablespoons butter over high heat. Add rosemary, pepper, Cajun seasoning, shallot, and garlic. Cook, stirring constantly, until fragrant, about 1 minute. Add reserved stock, Worcestershire, hot sauce, and lemon juice. Add shrimp and cook just until pink and firm.
4. Add beer and cook 2 to 3 minutes more. Decrease heat to low and add remaining 7 tablespoons butter. Gently stir as the butter melts into the sauce and the sauce is emulsified. Serve immediately with French bread.