

BARBECUED SHRIMP

This dish has nothing to do with a barbecue pit or barbecuing. Why is it called "barbecued" shrimp? Beats the hell out of me. If you're really curious, ask someone at Pascal's Manale Restaurant on Napoleon Avenue in New Orleans; it's where the dish was created. Me, I don't care. This dish is so good you can call it whatever you want. Just, um, don't have it every day. You'll know why immediately when you see the first ingredient listed:

- 2 pounds butter (Yes, you read right. Two pounds. Eight sticks. Don't whine. DO NOT use margarine! Real butter only.)
- 2 tablespoon Creole seasonings, to taste; OR
 - 2 - 3 teaspoons cayenne pepper and 3 - 4 teaspoons black pepper, to taste
- 2 tablespoons chopped rosemary leaves
- 1/2 cup Worcestershire sauce
- 6 ounces good beer (microbrewery is preferable to mainstream swill)
- 5 - 10 cloves garlic, finely minced (or as much as you like)
- 1 medium onion, very finely minced
- 3 ribs celery, very finely minced
- 3 - 4 tablespoons chopped parsley
- 2 teaspoons fresh-squeezed lemon juice
- 4 pounds shrimp, heads and shells on

[This feeds 8-10 people, BTW ... cut it in half if you need to.]

Melt a stick of the butter in a skillet. Saute the garlic, onions, celery, parsley, rosemary and seasoning blend for about 2 - 3 minutes.

Melt the rest of the butter. Add the beer (drink the rest of the bottle). Add the sauteed stuff, Worcestershire and lemon juice.

Drown the shrimp in the seasoned butter, using as many baking dishes as you need. Make sure the shrimp are more or less submerged. If they're not ... melt more butter and add to the sauce. (Aah, what the hell ... what's another stick or two when you're already up to these butterfat levels?) Bake in a 350 degree oven until the shrimp turn pink, about 15 minutes.

Serve in big bowls. Put in a handful of shrimp and ladle lots of the spicy butter sauce over it. Roll up your sleeves and wear a bib (DO NOT wear nice clothes when eating this!) Serve with plenty of French bread to sop up da sauce!