

From the book “Man Can Cook”
By Robert Sturm

BBQ Skillet Peel & Eat Shrimp

Ingredients

1 lb. 41-50 Shrimp, deveined but not peeled
3 TB. BBQ Spice
1 oz. Vegetable Oil
1 oz. Butter
2 TB. Garlic, minced
2 TB. Shallots, minced
2 oz. BBQ sauce
4 ea. Scallions, 2” julienne strips
2 ea. Lemon Wedges
1 ea. Parsley, sprig



Directions

In a bowl combine shrimp, BBQ spice, oil, garlic and shallots. Mix together well. In a “HOT” cast iron skillet carefully add shrimp and cook for 8 minutes. Stir occasionally and cook till shrimp is “ALMOST” done. Add butter and scallions. Sauté 2 minutes. Serve hot with lemon and parsley or chill and serve cold. Be sure to have plenty of napkins!

Keeps 3 days refrigerated.