

BARBECUE SHRIMP



Serves 8

1 head garlic
1 tablespoon olive oil
½ cup dry white wine
8 cloves garlic, very thinly sliced
3 tablespoons Worcestershire sauce
1 tablespoon Creole seasoning
1 tablespoon minced fresh thyme
1 tablespoon hot sauce
2 bay leaves
4 pounds large fresh head-on shrimp
½ cup cold unsalted butter, cubed
2 small lemons, sliced
Sliced French bread and lemon wedges, to serve

Preheat the oven to 400°.

Cut ¼ inch off the top end of the garlic head, keeping cloves intact. Place in a roasting pan, and drizzle with oil. Bake for 20 minutes.

In a medium bowl, combine wine, sliced garlic, Worcestershire, Creole seasoning, thyme, hot sauce, and bay leaves. Add shrimp to the roasting pan, and toss with sauce mixture. Top with cold butter and lemon slices. Bake until shrimp are pink and firm, about 30 minutes, stirring once. Serve with bread and lemon wedges.