

# Southern Party Shrimp



## Ingredients

### For the Sauce:

- 1/2 cup cooking oil (vegetable, canola)
- 1/2 cup light olive oil
- 1/4 cup red wine vinegar
- 1/2 cup light beer
- 1/4 cup chopped red bell pepper
- 1/4 cup thinly sliced green onion
- 2 teaspoons Creole or other spicy mustard
- 1 teaspoon Worcestershire sauce
- 1 tablespoon granulated sugar
- 2 teaspoons kosher salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon Creole or Cajun seasoning

## Info

- **Prep:** -
- **Cook:** -
- **Serves:** -
- [Source](#)

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Rate

- 1/2 teaspoon Old Bay seasoning
- 1/2 teaspoon Italian seasoning
- 1/2 tablespoon chopped fresh parsley
- 1/4 teaspoon dried red pepper flakes
- 1 lemon, half juiced, half sliced

### For the Shrimp:

- 1 stick cold, unsalted butter, divided
- 3 pounds large (30/40 count) unpeeled, headed raw shrimp, thawed
- 2 large toes garlic, smashed
- Crab boil or other seafood boil seasoning, for garnish, to taste
- Chopped fresh parsley, to garnish
- One loaf lightly toasted French bread

## Directions

1. Whisk together the sauce ingredients, except set aside the lemon slices. Preheat oven to 350 degrees F. Place 1/2 stick of butter in the bottom of a 13 x 9 inch baking dish and place into oven, just until butter is melted. Slice the other half stick of butter; set aside. Place shrimp into baking dish and pour sauce all over; stir. Scatter sliced lemon, butter and garlic on top. Bake for 10 minutes, remove and stir, return to oven for another 10 minutes or until shrimp is cooked through and no longer translucent. Place loaf of French bread on oven rack to toast the last few minutes.
2. Remove from oven, sprinkle top generously with crab boil, stir and sprinkle again. Garnish with additional chopped fresh parsley, and let rest in juices until ready to serve. Spoon shrimp with juices into individual bowls and serve with lightly toasted French bread to sop up the sauce.



Cook's Notes: Shortcut this by substituting one 16-ounce bottle of your favorite Italian dressing and omitting the oils, vinegar, beer, sugar and salt, using other seasonings and ingredients. May also substitute white wine, chicken broth or plain water for the beer.

[southern](#), [seafood](#), [shrimp](#), [red wine vinegar](#), [beer](#), [bell pepper](#), [scallions](#), [mustard](#), [worcestershire](#)

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