

If you visit New Orleans, and a local takes you out for some real local food, there is a good chance that you will taste **N'Awlins BBQd Shrimp**.

When you ask for the recipe, they will tell you:

5 lbs of shrimp	}	Serves 10-12 as an appetizer, or 6 as a main course.
1 lb of butter		
1 lb of pepper		

Put in a clay pot/pan, and **bake** for 45 minutes. Serve with French bread (dunking in the juices).

This dish is delish, but it is a bit more than that capsule description.

- First of all, in N'Awlins, they use shrimp with heads (& shell) on. They are impossible to find in NJ. There is no real substitute, so we have to make do with either fresh shrimp in the shell, or E-Z-Peel shrimp (defrosted!).
- Secondly, for those who are afraid of spicy food, when you bake black pepper for 45 min., it loses the heat!

For 4-6 lbs of shrimp, you need two baking pans as large as your oven will allow. Distribute shrimp in the pans, **no more than 2 deep**.

Other ingredients:

1-1½ lb of butter

3-4 Tsp black pepper (NOTE: I use 2 Tsp of my hot blackening spice + 2 black pepper)

1-2 tsp of cayenne

2-3 Tsp Worcestershire sauce

2-3 bay leaves, crushed

2 Tbs of curly parsley (freeze dried is OK)

1 cup of water (NOTE: Some use beer, I use either white wine or dry vermouth)

1 large lemon, sliced very thin.

1 very large onion, sliced very thin.

Soak the dry spices in water/wine/vermouth. Melt butter in a small sauce pan; add Worcestershire sauce and spices with their liquid. Simmer for 10 min.

Spread lemon slices & onion evenly over the 2 pans. Pour butter/spice mix over.

Bake in a pre-heated 350°F oven, on lower and middle racks. After 25 minutes, stir contents of each pan and switch pan positions. After another 20-25 minutes, check whether done.

Serve with French bread (I favor Calandra's) for dunking in the juices.

You need plenty of napkins, and a large bowl for the shrimp shells.