



## **Cajun Grilled Shrimp with Pepper Broth & Garlic Bread**

Makes 2 servings.

### **Ingredients:**

#### **Shrimp & Skewers**

- 16 large or jumbo shrimp, peeled and deveined (tail on)
- 10 inch Bamboo skewers

#### **For the Marinade**

- 1 ½ tsp. Lea & Perrin's Worcestershire sauce
- ½ tsp. freshly ground black pepper or mixed peppercorns
- 1 Tbs. Seafood Magic (Paul Prudhomme's)
- 1 tsp. paprika
- 1 Tbs. minced garlic
- 3 Tbs. olive oil

#### **For the Pepper Broth Dipping Sauce**

- 1 Tbs. olive oil
- 1 jar of clam juice (11 oz.)
- 6 oz. lager beer (1/2 bottle)
- 2 tsp. Lea & Perrin's Worcestershire sauce
- 1 tsp. freshly ground black pepper or mixed peppercorns
- ¼ tsp. cayenne pepper
- 1 tsp. Seafood Magic
- ¼ tsp. sugar
- 1 Tbs. minced garlic
- 2 Tbs. sweet, unsalted butter
- 2 Tbs. chopped parsley



## **Cajun Grilled Shrimp with Pepper Broth & Garlic Bread (Cont.)**

### **Directions:**

Soak the bamboo skewers in cold water for one hour.

Toss together the ingredients for the marinade adding enough olive oil to make a thick but fluid paste. Mix the shrimp into the marinade and let sit at room temperature for 10 minutes or so.

Make the dipping sauce. Melt 1 Tbs. olive oil over medium heat. Add the garlic and sauté for a minute or two until lightly golden and fragrant. Add the spices and sugar; stir well, then add the clam juice, beer and Worcestershire sauce. Bring to a boil, and reduce the liquids to  $\frac{3}{4}$  cup.

Whisk in 2 Tbs. of butter. Whisk in 1 Tbs. of chopped parsley; reserve the remaining parsley to sprinkle on top. Keep warm till ready to serve.

Light the grill and set heat to medium-high. Skewer the shrimp.

Grill the shrimp lightly on both sides till firm and pink; remove the shrimp from the skewers and toss with the broth. Sprinkle with chopped parsley and serve immediately in a bowl with pepper broth and garlic bread to mop up the sauce.



## **Cajun Grilled Shrimp with Pepper Broth & Garlic Bread (Cont.)**

### **Ingredients: Garlic Bread**

Makes approximately 2-4 servings

- 1 Tbs. + 1 tsp. finely chopped garlic
- 1 stick unsalted butter, softened
- 2 Tbs. extra-virgin olive oil
- 2 Tbs. finely chopped fresh flat-leaf parsley
- 1 (15- by 4-inch) loaf Italian bread
- ½ tsp. Kosher salt

### **Directions: Garlic Bread**

Preheat oven to 350°F.

Mince and mash garlic to a paste with a rounded ½ teaspoon salt using a heavy knife (or a mini food processor/spice grinder). Mix together the butter, oil, and garlic paste in a food processor until smooth, then mix in parsley.

Without cutting completely through the bottom, cut the bread diagonally into 1-inch-thick slices with a serrated knife; then spread garlic butter lightly between slices on each side.

Wrap loaf in foil and bake in middle of oven 15 minutes. Open foil and bake 5-10 minutes more.

Bread can be spread with garlic butter 8 hours ahead and chilled, wrapped in foil. Let stand at room temperature 30 minutes before baking.

For a more herbal flavor, you can substitute 1 tablespoon finely chopped fresh basil for 1 tablespoon of parsley.