

BARBECUED SHRIMP - LOUISIANA STYLE



INGREDIENTS

- 2 lbs. Very large shrimp (16-20 count minimum) - peeled and deveined
- ¼ cup Worcestershire sauce (Lea and Perrins)
- ¼ cup Dijon mustard
- ¼ cup olive oil
- ¼ cup salted butter - melted
- ¼ cup Cajun seasoning

DIRECTIONS

In a mixing bowl combine Worcestershire and Dijon with a wire whisk. Melt butter into olive oil and slowly drizzle into Worcestershire/Dijon mixture, whisking constantly. When thoroughly combined, mix in Cajun seasoning. Allow mixture to cool to room temperature, and pour over thawed shrimp. Allow to marinate 2 hours. Grill or broil to desired doneness, and serve with your favorite shrimp condiment (perhaps a very garlicky mayonnaise).