



TEAM FOUR
FOODSERVICE

4⁴ VALUE[®]



Bayou BBQ Shrimp

Yield: 10 servings

Ingredients:

5 teaspoons Paprika
5 teaspoons Chipotle Chili Powder
5 teaspoons Ground Cumin
5 teaspoons Sugar
2 tablespoons Chopped Garlic
1 tablespoon Salt
5 pounds Peeled and Deveined Medium Shrimp, 31/40 count
1 cup Butter
2/3 cup LEA & PERRINS WORCESTERSHIRE SAUCE (USF# 1012723 – 4/1gal)
5 tablespoons Lemon Juice
2/3 cup HEINZ KETCHUP
5 tablespoons Water
5 each Scallions, sliced
20 each French Bread Slices, toasted

Directions:

1. In a mixing bowl, combine the paprika, chili powder, cumin, sugar, chopped garlic and salt.
2. Add the shrimp and toss to evenly coat.
3. Melt the butter in a large skillet over medium high heat.
4. Add the shrimp and cook until the shrimp just begin to turn pink (3-4 minutes).
5. Add the Worcestershire sauce, lemon juice, BBQ sauce, and water and continue to cook for another 2 minutes or until the shrimp are done.
6. Place the shrimp onto serving dish, garnish with chopped scallion and serve with the toasted bread slices to mop up the sauce.

Recipe and photo courtesy of Kraft Heinz