

"Oven BBQ Shrimp"

- 1 1/2 sticks butter (not Oleo)**
- 1 cup plus 4 tbsp. vegetable oil**
- 2 tsp. finely minced garlic**
- 4 bay leaves crushed fine**
- 2 tsp. rosemary**
- 1/2 tsp. dried basil**
- 1/2 tsp. oregano**
- 1/2 tsp. salt**
- 1/2 tsp cayenne (or more to taste)**
- 1 tbsp. paprika**
- 3/4 tsp. fresh ground black pepper**
- 2 lbs. large whole fresh shrimp in the shell**



In heavy oven proof pan, melt butter, add oil and mix well. Add all other ingredients except shrimp. Reduce heat and simmer while stirring frequently 7 - 8 minutes. Remove from heat and let stand at room temp. for at least 30 minutes (can be done early in the day). To prepare shrimp, add shrimp in shell to sauce and cook over medium heat for 6 - 8 minutes until shrimp turns pink. Put in preheated 450 oven and bake for 10 minutes.

Eat with fingers. Serve with sauce ladled over and with French bread for dunking. Salad and corn on the cob make good side dishes.

Kathy Bayless
"Gryphon"