

# Head~Banging Spicy Shrimp



Serves 8

|                           |                         |                                    |
|---------------------------|-------------------------|------------------------------------|
| 1c butter, melted         | 2T hot pepper sauce     | 4 pounds, shrimp,<br>medium, fresh |
| 1/4c Worcestershire sauce | 4 garlic cloves, minced | 2 lemons, sliced thin              |
| 1/4c lemon juice          | 2t salt                 | French bread, for dipping          |
| 2T white pepper           |                         |                                    |

Preheat oven to 400.

If using peeled frozen shrimp, cut cooking time to 10 minutes.

Stir together butter, Worcestershire sauce, lemon juice, pepper, hot sauce, garlic and salt. Pour half of this mixture into a large casserole dish. Layer 1/2 of the shrimp and 1/2 of the lemon slices in the dish.

Form a second layer with the remaining shrimp and lemon slices. Pour remaining sauce into the dish.

Bake, uncovered, for 20 minutes or until shrimp are pink, stirring twice.

Pour the sauce into individual serving bowls. Serve the shrimp with lots of French bread for dipping the butter sauce.

Prepare Ahead Tip

Prepare casserole up to the point of baking. Cover and keep refrigerated for up to 4 hours.

**Debbie Spangler ~ Certified Personal Chef**

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