

Heritage Recipes

You can share old family recipes and traditions

Cajun Barbeque Shrimp

From Tami

I'm blessed to have grown up with two parents who knew how to cook up a storm! If you came to our house, you better be prepared to eat, especially seafood! I have to say, proudly, that I carry on that tradition. Each year I have both sides of our families over to our house on Christmas Eve for the "non-traditional" form of the seven fishes! I have an assortment of appetizers ranging from barbeque shrimp, clambake, crab dip, lobster dip, salmon rolls and calamari (if you add the tuna in the antipasto salad - I've covered all seven fishes)! And, of course, I have my pork roast and filet mignon roasts! Its totally YUMMY, and everyone looks forward to it each year. One recipe that I want to share with you is my barbeque shrimp. Enjoy!

Cajun Barbeque Shrimp

4 slices bacon chopped
1/2 lb butter or margarine
2 T Dijon mustard
1 1/2 tsp chili powder
1/4 tsp. dried basil
1 tsp. black pepper
1/2 tsp. oregano
2 garlic cloves, crushed
2 TBS crab boil
1/2 tsp. Tabasco sauce
1 1/2 lbs large uncooked, unpeeled shrimp

Preheat oven to 375. Fry bacon, add butter, Dijon mustard, chili powder, basil, pepper, oregano, garlic cloves, crab boil and Tabasco sauce. Simmer for five minutes, stirring occasionally. In a large baking pan pour the ingredients over the shrimp. Bake uncovered for 20 minutes, tossing the shrimp mid-way thru cooking.

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