

Barbeque Shrimp by Lynn's Recipes



[Click on the picture above to watch my video demonstration of this recipe.](#)

A really spicy, easy shrimp recipe that is baked in the oven. This is delicious served with crusty bread, to sop up the marinade, corn on the cob and cole slaw or a salad.

Ingredients:

- 1 pound unpeeled, large fresh shrimp
- ¼ cup butter
- ¼ cup olive oil
- 1/8 cup chili sauce
- 1/8 cup Worcestershire sauce
- 1 lemon, sliced
- 1 garlic cloves, chopped
- 1 Tablespoon Creole seasoning
- 1 Tablespoon lemon juice
- ½ Tablespoon chopped parsley
- ½ teaspoon paprika, (I use smoked paprika)
- ½ teaspoon oregano
- ½ teaspoon ground red pepper (cayenne pepper)
- ¼ teaspoon hot sauce

- French Bread

Spread shrimp in a shallow, aluminum foil lined baking dish.

Barbeque Shrimp by Lynn's Recipes

Combine butter and next 12 ingredients in a saucepan over low heat, stirring until butter melts, and pour over shrimp. Cover and chill 2 hours, turning shrimp every 30 minutes.

Bake, uncovered, at 400° for 20 minutes; turn once. Serve with bread.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: May 2011
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)