

Emeril's New Orleans Barbecue Shrimp

These shrimp don't actually go on the grill rather they are slow cooked in a kicked up butter sauce. This dish is best enjoyed with a good loaf of bread and lots of napkins.

- **Prep Time:** 30 minutes
- **Total Time:** 2 hours
- **Yield:** 4 servings

Ingredients

- 3 lbs large shrimp, in their shells
- Cracked black pepper
- 2 tablespoons olive oil
- 1/4 cup chopped onions
- 2 tablespoons minced garlic
- 3 bay leaves
- 3 lemons, peeled and sectioned
- 2 cups water
- 1/2 cup Worcestershire sauce
- 1/4 cup dry white wine
- 1/4 teaspoon salt
- 2 cups heavy cream
- 2 tablespoons butter
- 1 tablespoon chopped chives
- [2 tablespoons Emeril's Essence](#)

Directions

- Peel the shrimp, leaving only their tails attached. Reserve the shells and set aside. Sprinkle the shrimp with 1 tablespoon Creole seasoning and fresh cracked black pepper. Use your hands to coat the shrimp with the seasonings. Refrigerate the shrimp while you make the sauce base.
- Heat 1 tablespoon of the oil in a large pot over high heat. When the oil is hot, add the onions and garlic and sauté for 1 minute. Add the reserved shrimp shells, the remaining Creole seasoning, the bay leaves, lemons, water, Worcestershire, wine, salt, and black pepper. Stir well and bring to a boil. Reduce the heat and simmer for 30 minutes. Remove from the heat, allow to cool for about 15 minutes. Strain into a small saucepan.
- There should be about 1 1/2 cups. Place over high heat, bring to a boil, and cook until thick, syrupy, and dark brown, for about 15 minutes. Makes about 4 to 5 tablespoons of barbecue sauce base. Heat the remaining 1 tablespoon of oil in a large skillet over high heat. When the oil is hot, add the seasoned shrimp and sauté them, occasionally shaking the skillet, for 2 minutes. Add the cream and all of the barbecue base.
- Stir and simmer for 3 minutes. Remove the shrimp to a warm platter with tongs and whisk the butter into the sauce. Remove from the heat. Mound the shrimp in the center of a platter. Spoon the sauce over the shrimp and around the plate. Arrange the biscuits around the shrimp. Garnish with chopped chives.