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Ingredients:

- 2 lbs Louisiana shrimp, peeled and deveined
- 3 tablespoons olive oil
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 2 teaspoons black pepper
- 1 teaspoon cayenne pepper (optional)
- 3/4 cup buffalo sauce or hot sauce
- 1 stick butter, melted
- salt, to taste

Method:

Preheat broiler.

In a large mixing bowl, combine the shrimp, olive oil, garlic powder, onion powder, black pepper and cayenne pepper, if using. Toss to coat thoroughly.

Spread half the shrimp on a rimmed cookie sheet and broil on the second rack for 4 minutes. Turn the shrimp over and broil until cooked through; be careful not to overcook. Remove to a bowl.

Wipe off the cookie sheet, add the remaining shrimp, and broil as directed above; add to bowl.

Combine the buffalo or hot sauce and butter. Pour about 1/2 cup over the shrimp and toss; add more sauce if necessary to coat thoroughly. Serve with sliced celery sticks and blue cheese dip, or use the shrimp to stuff a po'boy. Serve any remaining sauce on the side.