

## Reid Family Barbecue Shrimp: A Taste of New Orleans Tradition

, especially considering the depth of flavor it achieves. It's incredibly



**TIME**  
**1 min**

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### INGREDIENTS

1.5 pounds large (21/25 count) shrimp, raw, peeled (tails on or off, your preference) and deveined  
1/2 cup (1 stick) unsalted butter, cut into pieces  
1/4 cup olive oil  
4 cloves garlic, minced  
2 tablespoons Worcestershire sauce  
1 tablespoon fresh lemon juice  
1 tablespoon Cajun seasoning (adjust to your spice preference)  
1 teaspoon dried oregano  
1/2 teaspoon black pepper (freshly ground preferred)  
1/4 teaspoon cayenne pepper (optional, for extra heat)  
1/2 cup chicken or shrimp broth  
Salt to taste  
Fresh parsley, chopped, for garnish  
Crusty French bread, for serving

### DIRECTIONS

- 1. Prepare : Shrimp:** Pat the shrimp thoroughly dry with paper towels. This helps them sear better and absorb the flavors. Season lightly with salt and pepper.
- 2. Saut  Aromatics:** In a large, deep skillet or Dutch oven, melt the olive oil and butter over medium heat. Add the minced garlic and cook for about 1 minute until fragrant (do not let it brown).
- 3. Build the : Sauce Base:** Stir in the Worcestershire sauce, fresh lemon juice, Cajun seasoning, dried oregano, black pepper, and cayenne pepper (if using). Cook for 1-2 minutes, stirring, until fragrant.
- 4. Add : Broth:** Pour in the chicken or shrimp broth and bring the sauce to a gentle simmer.
- 5. Cook : Shrimp:** Add the seasoned shrimp to the simmering sauce in a single layer. Cook for 2-3 minutes, stirring occasionally, until the shrimp turn pink and opaque and are cooked through. Be careful not to overcook, as overcooked shrimp can become rubbery.
- 6. Finish & : Serve:** Remove the skillet from the heat immediately. Taste the sauce and adjust seasonings if needed. Stir in the fresh chopped parsley. Serve hot, directly from the skillet, with plenty of crusty French bread for dipping into that incredible, buttery sauce.

### SWAPS & NOTES

Shrimp: Use large, good-quality raw shrimp for the best results.

You can leave the tails on for presentation and easy handling,

or remove them for easier eating.

**Butter & Oil:** The combination of butter and olive oil provides richness and helps the sauce come together.

**Garlic:** Freshly minced garlic is essential for the authentic

flavor of this dish.

## TIPS FOR SUCCESS

**Don't Overcook Shrimp:** Shrimp cook very quickly!

As soon as they turn opaque pink, they're done.

**Good Quality Ingredients:** With simple dishes like this, the quality of your ingredients, especially the shrimp and butter, really shines through.

**Use a Large Pan:** A wide, deep skillet ensures the shrimp cook evenly and that there's plenty of space for the glorious sauce.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/reid-family-barbecue-shrimp-a-taste-of-new-orleans-tradition/>