

CAJUN BUTTER PRAWN / SHRIMP



Ingredients

1 Kg	Large Prawns / Shrimp (un-peeled with heads on)
6 Cloves	Garlic (crushed)
4-6 Sticks	Butter (un-melted)
¼ Cup	Olive Oil
2 Tsp.	Worcestershire Sauce
6 Tbsp.	Cajun Blend Seasoning
3 Tbsp.	Black Pepper
4 Whole	Bay Leaves
2 Tbsp.	Parsley Flakes
1 Loaf	Baguette Bread

Directions

Preparing the Prawns:

- It is important to leave the head on - trim the whiskers with scissors, then use the scissors to make a cut on top through the shell from head to tail like below:



- After all the prawns are prepared, dry them off to remove any excess water.

Preparing the Prawns:

- Pre-heat your oven or barbecue pit (the barbecue pit is preferred method).
- Prepare a baking pan or a disposable aluminum foil pan that is large enough to hold the prawns.
- Add the $\frac{1}{2}$ cup olive oil to the pan and make sure the bottom is coated with the oil.
- You can now place the prawns in the pan ensuring they are spread out evenly covering the bottom of the pan.
- Add all of the Cajun Blend Seasoning and black pepper at this time – the prawns should be coated generously with the seasoning per below:



- After the prawns are coated with the seasoning, add the crushed garlic, bay leaves and Worcestershire sauce like below:



- Now you are ready to add the butter and parsley flakes like below. It is important to have enough butter for the prawns to cook in.



- Place the pan in oven (or BBQ pit) and cook on high heat until all the butter is thoroughly melted.
- After the butter is melted, take a spoon and stir the prawns and butter mixture – cook for another 5 minutes.
- Depending on the size of your prawns, the prawns should be nearly cooked once the butter has melted so important not to overcook the prawns.
- Once the prawns look like below picture, you can remove from the heat and now ready to serve.
- Cut the bread in bite size slices and you can use the bread to dip in the butter mixture. The prawns will be hot in the butter mixture so you can dip your bread while waiting for the prawns to cool... very tasty....!!!



This is a great recipe to serve as an appetizer for your family or guests – get extra bread, as the butter sauce is very popular....

Serves 2-4 people and just adjust recipe for more servings.