

CopyCat Bahama Breeze Skillet Simmered Jerk Shrimp

Ingredients

1.5 lbs. shrimp 20-30 count size, peeled and deveined
jerk seasoning to taste
1/2 c. ale
1/4 tsp. allspice
1/4 habanero pepper seeded and chopped
3 large garlic cloves minced
10 springs thyme destemmed
1 scallion chopped
2 T. red onion diced
1/4 c. Roma tomatoes diced
1/2 stick butter melted
scallion tops garnish
red onion garnish
roma tomatoes garnish
1 French baguette

Directions

Preheat oven to 500 degrees.

Season shrimp in a bowl on all sides with jerk seasoning.

Combine ale, allspice, pepper, garlic, thyme, scallion, 2 T. red onion and 1/4 c. tomatoes in a 10 inch cast iron skillet.

Top with shrimp and melted butter.

Place the skillet in the oven alongside the baguette and simmer for about 5 minutes. DO NOT OVERCOOK. Shrimp should be opaque and pink and the bread should be toasty.

Garnish with red onion, tomatoes and scallions.