

CopyCat Bubba Gump Shrimp Co. Beer Broiled Shrimp

Ingredients

3/4 cup good Beer
2 tablespoons chopped fresh Parsley
2 tablespoons Vegetable Oil
4 teaspoons Worcestershire Sauce
1 clove Garlic minced
1/8 teaspoon Salt
1/4 teaspoon freshly ground Black Pepper to taste
1/8 teaspoon Hot Sauce of choice, to taste
2 pounds unpeeled large fresh Shrimp peeled and deveined,
tails left intact, if you like

Directions

In a medium mixing bowl, combine beer, parsley, oil, Worcestershire sauce, garlic, salt, pepper and hot sauce. Mix well.

Pour into a large shallow dish.

Add shrimp. Stir and toss gently to fully coat.

Cover and place in refrigerator for 2 to 3 hours, stirring occasionally, to marinate.

Drain shrimp. Discard marinade.

Thread neck and tail of each shrimp onto six 14-inch skewers so shrimp will lie flat.

Place skewers on a lightly greased rack of a broiler pan.

Broil 5 1/2 inches from heat (with electric oven door partially opened) for about 3 minutes, watching closely so

they do not burn. Turn and broil an additional 1 to 2 minutes or until shrimp turn pink, again watching closely.

Serve hot.