

CopyCat Bubba Gump Shrimp Co. Shrimp

Ingredients

Broth:

- 1 tablespoon butter
- 3 garlic cloves, minced
- 2 teaspoons tomato paste
- 1 chicken bouillon cube, crumbled
- 1 teaspoon Cajun seasoning
- 1 1/2 teaspoons Worcestershire sauce
- 1/4 teaspoon sugar
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon black pepper
- 8 ounces clam juice
- 1/4 cup water
- 1/4 cup white wine

Shrimp:

- 2 tablespoons butter
- 1 1/2 teaspoons Worcestershire sauce
- 1/2 teaspoon black pepper
- 1 teaspoon Cajun seasoning
- 1 garlic clove, minced
- 1/2 teaspoon paprika
- 1 pound medium shrimp, peeled and deveined

Directions

Make the broth. In a medium saucepan, melt butter over medium heat. Add garlic and cook 1 minute.

Stir in the remaining ingredients, making sure everything gets blended.

Bring to a boil and simmer for 5 minutes.

To make shrimp, melt butter over medium heat in a large pan. Add all ingredients including shrimp. Cook for 2 to 3 minutes, stirring shrimp frequently to cook them evenly.

Combine the broth and shrimp and serve with bread or rice.