

# 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.