

CopyCat Outback Steakhouse Shrimp On The Barbie

Ingredients

Shrimp On The Barbie:

1 lb raw jumbo shrimp peeled, deveined, and tail on. About 16-20 shrimp per pound

$\frac{1}{4}$ cup butter

1 tablespoon Old Bay Seasoning I found it at the seafood counter at the grocery store

$\frac{3}{4}$ tablespoon light brown sugar

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

$\frac{1}{2}$ teaspoon cumin

$\frac{1}{4}$ teaspoon ground red pepper

2 garlic cloves minced

Remoulade Sauce:

$\frac{1}{2}$ cup mayonaise

1 tablespoon spicy brown mustard

1 tablespoon relish

1 teaspoon dried chives

1 teaspoon white vinegar

$\frac{1}{2}$ teaspoon paprika

$\frac{1}{2}$ teaspoon garlic salt

$\frac{1}{4}$ teaspoon Cajun seasoning

$\frac{1}{4}$ teaspoon black pepper

Directions

Thread your shrimp close together on a skewer. If using wooded, soak them in water for 10 minutes before threading the shrimp. If you use metal, like I do, skip straight to threading the shrimp.

Melt butter in a small saucepan over low heat with the minced

garlic. Add all other ingredients except shrimp.
Brush one side of the shrimp with garlic butter mixture.

Grill over medium heat for 3 minutes butter face down. Brush uncooked side with garlic butter. Turn and cook for an additional 3 minutes until opaque and pinked.

Remoulade Sauce:

Combine all ingredients in a small bowl and whisk until well combined. Serve alongside shrimp.