

CopyCat Red Lobster Cajun Shrimp

Ingredients

1 lb. shrimp, use at least medium size
1/2 C. margarine
4 tsp cayenne pepper
3 tsp salt
2 tsp black pepper
2 tsp paprika
2 tsp cumin
2 1/4 tsp dry mustard
1 tsp dried thyme
1 tsp dried oregano
2 tsp onion powder
2 tsp garlic powder

Directions

Preheat your oven to 400 degrees. Place the margarine in a 13 x 9 baking pan, and then place the pan in the oven. While the pan is in the oven wash and peel shrimp. De-vein the shrimp.

By the time you have finished prepping the shrimp, the margarine should be melted in the pan. In a small bowl mix together the spices and blend well.

Place shrimp into the pan, and then sprinkle on the seasonings you have just blended together on the shrimp. Mix the shrimp, margarine, and spices until the shrimp is coated well with margarine and shrimp. Bake for approximately 15 minutes, remove shrimp, and check for doneness. The shrimp should be pink when done.