

CopyCat Ruth's Chris Steak House Barbecue Shrimp Orleans

Ingredients

Barbecue Butter:

1 pound Butter

2 teaspoons freshly ground Black Pepper to taste

1/4 teaspoon Cayenne Pepper to taste

1 1/2 teaspoons Paprika

1 teaspoon Salt

1/2 teaspoon whole dried Rosemary Leaves measured, then finely chopped

2 ounces 1/4 cup Garlic, finely chopped

2 teaspoons Worcestershire Sauce

1 teaspoon Tabasco Sauce

1 1/2 teaspoons Water

Shrimp:

1 tablespoon plus 1 teaspoon Olive Oil

1 pound 16 – 20 count, cleaned, peeled and deveined Shrimp

1/4 cup chopped Green Onions

1/2 cup Dry White Wine

Directions

For the Barbecue Butter:

Soften butter at room temperature to 70 – 80°F.

Place butter, pepper, cayenne pepper, paprika, salt, rosemary, garlic, Worcestershire, Tabasco and water into mixing bowl.

Whip on high speed 3 minutes or until thoroughly blended.

Refrigerate to 40°F.

For the Shrimp:

Pour olive oil in a hot sauté pan.

Add shrimp to the sauté pan and cook on one side for 1 – 2 minutes.

Reduce heat to medium, turn shrimp, and add the chopped green onion.

Cook for an additional 1 to 2 minutes.

Add white wine and cook until reduced to 1/4 cup.

Stir in 1 cup cold Barbecue Butter. Reduce heat to low.

Cook and stir frequently until shrimp are just done (white throughout, moist and tender), approximately 1 1/2 minutes.

Serve immediately in a bowl preheated to 160°F.

Serve with crusty bread.