

CopyCat Ruth's Chris Steak House BBQ Shrimp

Ingredients

1 ounce canola oil
1 pound shrimp, peeled and deveined
1 tablespoon green onions, white parts only, chopped, PLUS
4 teaspoons green onions, white parts only, chopped
2 ounces dry white wine
1 teaspoon fresh chopped garlic
4 tablespoons Worcestershire sauce
1 teaspoon Tabasco sauce
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
1 cup unsalted butter, cut into small chunks

Directions

Heat a large cast-iron skillet over high heat. Add oil, then the shrimp and cook a few minutes until the shrimp are just done (cook in batches if necessary). Remove from heat and set aside.

Add the 1 tablespoon green onions and cook for 1 minute. Add the wine and cook to reduce by half. Add the chopped garlic, Worcestershire sauce, Tabasco sauce, cayenne pepper and paprika. Shake the pan well. Cook for 1 minute longer, then reduce heat to low.

Slowly add the butter, shaking the pan rapidly to melt all the butter. Add the shrimp and toss well to coat.

Divide the shrimp among small serving plates with deep edges and ladle the BBQ butter over. Sprinkle each serving with a teaspoon of chopped green onions. Serve immediately.