



## BBQ Peppered Shrimp

### *Serves Four*

1 tablespoon garlic, puréed  
1 tablespoon shallots, puréed  
1/4 cup white wine  
1/2 cup Worcestershire sauce  
1/4 cup lemon juice  
1/2 teaspoon Tabasco  
24 jumbo shrimp  
5 tablespoons coarsely ground black pepper  
1 cup heavy cream  
1/2 lb. unsalted butter, cut into pats  
2 1/2 cups cooked rice

### Method:

1. Place first eight ingredients in a large sauté pan and cook over high heat for about 3 minutes, then turn shrimp over and cook for 3 more minutes.
2. Remove the shrimp from the pan and transfer to a 250° oven.
3. Meanwhile, reduce the liquid in the pan to 3/4 cup. Add heavy cream and reduce to smooth and creamy consistency, reduce heat and stir in butter chips, a few at a time, stirring continuously.

To serve: Arrange the shrimp around the rice and pour the sauce over it.

*Note: This recipe is terrific using chicken or scallops instead of the shrimp.*

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