

Ginger-Scented Shrimp

Ingredients

- 2 sticks butter
- ¼ cup Worcestershire sauce
- 1 Tbsp minced garlic
- 1 Tbsp peeled and minced ginger
- 2 tsp Creole seasoning (recipe follows)
- 1½ tsp freshly cracked black pepper
- ¼ tsp ground white pepper
- a few dashes of Tabasco sauce
- ¼ cup dry white wine
- juice of 1 lemon

Directions

1. Rinse 1½ lb tail-on jumbo shrimp (shelled and devined); set aside.
2. In a very large skillet over medium-high heat, combine 12 Tbsp butter, ¼ cup Worcestershire sauce, 1 Tbsp minced garlic, 1 Tbsp peeled and minced ginger, 2 tsp Creole seasoning, 1½ tsp freshly cracked black pepper, ¼ tsp ground white pepper and a few dashes of Tabasco sauce.
3. When butter is melted, stir in ¼ cup dry white wine and shrimp.
4. Cook 4 minutes or until shrimp are pink, turning occasionally to cook evenly.
5. Stir in 4 Tbsp butter and juice of 1 lemon; cook until butter melts.
6. Serve in shallow soup bowls with French bread.