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## BBQ Shrimp

*From the Kitchen of Brett Broussard*

**1 pound shrimp**  
**3/4 cup olive oil**  
**1/2 cup white wine**  
**1/2 cup Lea & Perrins Worcestershire Sauce**  
**14 teaspoons Tabasco Sauce**  
**1/2 teaspoon chopped garlic**  
**4 teaspoons black pepper**  
**1/4 teaspoon cayenne pepper**  
**1 teaspoon paprika**  
**1 teaspoon salt**  
**1 teaspoon thyme**  
**1 teaspoon oregano**  
**1 teaspoon basil**

Wash and pat dry shrimp. Add the Manale spice mix (everything after the garlic), garlic, Lea & Perrins and Tabasco. Then pour the olive oil over the shrimp, adding the white wine. Stir together. Cook over high heat until shrimp are done, approximately 10 minutes. Do not overcook shrimp. Serve the shrimp in a wide soup bowl, and have hard-crust

French bread on hand for dipping in the buttery, peppery sauce. Peel the shrimp and eat.

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