

Shrimp on the Grille

...food from the sea is a staple in the Scottish diet, as it is in the Gulf South. You'll find many recipes for prawns in Scottish cuisine, swimming in whiskey or brandy and cream, but more often in Louisiana, if they aren't fried, we like them fresh, unpeeled and on the grille.

By Lillian Bridwell-Bowles

ingredients:

- 2 pounds large (21-25 per pound) shrimp, unpeeled
- ½ cup (1 stick) unsalted butter
- 1/3 cup extra-virgin olive oil
- 2 tbsp minced garlic
- 1 tbsp Dijon mustard
- 1 tbsp Worcestershire sauce
- ½ tsp Tabasco sauce
- ¼ teaspoon cayenne pepper
- 2 small lemons, thinly sliced
- 1 orange, thinly sliced
- 3 scallions, thinly sliced
- ½ cup dry white wine
- Salt and freshly ground black pepper to taste
- 2 tablespoons chopped fresh parsley
- French baguette

directions:

- In a large pan that you don't mind putting on the grille, heat butter and olive oil over stove and saute the garlic.
- Add mustard, Worcestershire sauce, Tabasco sauce, and scallions; simmer for a minute or 2 to let flavors meld.
- Remove pan from stove. Add shrimp and cover with lemons and orange slices.
- Place pan on medium grille and add white wine, salt and pepper.
- Grille until shrimp are pink. Do not overcook.
- Garnish with chopped parsley.
- Serve with a crispy French baguette and dip sauces from pan.