

Kitchen Korner

Celebrate Shrimp Season With The Flavors Of New Orleans

(NAPSA)—Whether tossing it on the grill, piling it high on a crusty roll or topping a fresh summertime salad, shrimp’s versatility has made it an American favorite. According to the National Fisheries Institute, shrimp fans consume more than 1 billion pounds each year—making it the top-selling seafood in this country.

Since shrimp is available year-round, it’s easy to overlook the pleasures of enjoying it at the peak of freshness. The Gulf Coast fresh shrimp season “officially” kicked off in May and runs through early fall.

“Growing up in South Louisiana, I’ve had shrimp every possible way. When the season hits, I can’t imagine starting it off with anything but a classic Zatarain’s shrimp boil,” said John Besh, chef/owner at Restaurant August in New Orleans. “And beyond the boil, I love how our ‘bayou gold’ pairs perfectly with the flavors of New Orleans-Style cooking.”

Enjoying the rich and zesty



Enjoy the season’s freshest catch with the authentic flavors of New Orleans Barbecue Shrimp.

taste of **New Orleans Barbecue Shrimp** is an easy and authentic way to celebrate shrimp season. There are many twists on this “Big Easy” classic—and none would dare include barbecue sauce! Bursting with the flavors of Worcestershire, Zatarain’s Creole Seasoning, cracked black pepper and beer, the sauce is perfect for sopping up with lots of crusty bread. Log on to www.zatarains.com for more ideas to enjoy a delicious shrimp season with the flavors of New Orleans.

New Orleans

Barbecue Shrimp

Prep Time: 10 minutes

Cook Time: 10 minutes

- ¼ cup (½ stick) butter**
- 1 tablespoon Worcestershire sauce**
- 2 teaspoons Zatarain’s® Creole Seasoning**
- 1 teaspoon minced garlic**
- ½ teaspoon coarse ground black pepper**
- ½ teaspoon rosemary leaves, crushed**
- 1 pound large shrimp (26 to 30 count)**
- ¾ cup beer, at room temperature**

MELT butter with Worcestershire sauce, Creole Seasoning, garlic, pepper and rosemary in large skillet on medium-high heat. Add shrimp; cook and stir 2 minutes.

POUR beer into skillet. Cook and stir 3 minutes longer or just until shrimp turn pink. Serve immediately with French bread. Makes 4 servings.