**John Mooney’s New Orleans BBQ Shrimp**

Now, this is quanity for 4-5 peeps, dependant on how much they gonna eat...but, here we go:

2 lbs Large Shrimps (16-20 count)
1/2 pound butter
1/4 cup olive oil
bunch of minced garlic (maybe 1/4 cup)
3 Tbsps Rosemary (fresh, so as it not too woody texture, and more if you want)
2-3 Tbs thyme
1/2 cup Worcestshire sauce
Salt & Black Pepper how you like it  (usually a bunch of pepper)
Some Crystal hot sauce
And, if you want, you can mince some onions, shallots- if you got them around
You can also season with Basil & Oregano, if you like that kind of thing

Now, I use head-on shrimps, but you can peel 'em, de-vien 'em, or whatever, but you need to somewhat over-season the head-on ones, coz they won't soak it up as well.

Get a 13x9 (or so) pan, melt butter, add oil, etc...

Bake in oven @ 350 for 15-20 min, til they nice and pink.

Now, I also will add a bottle of Pickapeppa Sauce, pretty much a must-do in my book.

Gotta have a coupla loaves o French bread, and butter (of course),

Put 6-10 inna bowl, spoon extra sauce over it, and you good to go!