

HOW TO MAKE SPICY SHRIMP “POCKETS”

A SIMPLE, SPICY SHRIMP DISH

RECIPE COURTESY OF LAUREN LAYNE & ANTHONY LEDONNE

INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons Worcestershire’s sauce
- 1 tablespoon chopped garlic (about 2 cloves)
- 1 lb. uncooked, unpeeled U12–16 shrimp
- Assorted seasonings, such as dried thyme, fresh rosemary, black pepper, cayenne, Tabasco, to taste
- Bread

WHAT YOU’LL NEED

- Aluminum foil
- A serving bowl
- Baking sheets

SERVINGS *2 Pockets*

DIRECTIONS

1. Heat the oven to 425°F. Fold 2 large, rectangular sheets of foil in half. Then fold each side twice, except the side opposite the fold. This will create a pocket.
2. Evenly divide each of the ingredients between each packet. Fold the opening twice to seal each packet.
3. Place the packets on a baking sheet and transfer to the oven. Cook for 12-15 minutes. Remove from the oven and let cool for 10 minutes.
4. Place each packet in a bowl and tear it open. Serve with bread.

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