

WILD IN THE KITCHEN

How about some shrimp?

By Jerry Marlowe

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Hearfelt greetings and a hearty hello to all you very kind readers. I have been fooling around with some more of all that nice shrimp available in our local seafood markets. Please let me share the following formula with you today.

You must give the following recipe a try to satiate your next shrimp craving experience.

Barbecue Shrimp Ala Jerry

3 lbs whole shrimp deveined and shells removed

4 sticks of butter, melted

3 tbs fresh garlic, minced

1 cup chopped onions, (you can use ½ green onions and ½ scallions or whatever)

4 tsp cayenne pepper

4 tsp black pepper, freshly ground

2 tsp salt

2 tsp crushed red pepper

2 tsp fresh or dried thyme

2 tsp ground rosemary

1 tbs fines herbs by

Spice Island

1 tbs olive oil

2 tsp Paul Prudhomme's Seafood Magic, which is available locally

1 tbs Worcestershire sauce

1 tbs fresh grated lemon rind

2 tsp lemon juice

OK, let's get started. Melt the butter in a large skillet and add the garlic and onions. Now add the shrimp and rest of the ingredients. Plus a cup of clam sauce and don't

overcook the shrimp. Just until it pink and firm.

Serve your masterpiece with lots of crusty French bread and napkins plus a wedge of lemon and maybe some chopped cilantro. Here's hoping you enjoy it.

Now by golly here is another of our favorite quickie crab meat recipes. This will serve four easily.

Pick up a 1 lb or 16 oz can of wild caught crab meat. Heat 6 tbs of butter and fry 1 small onion chopped finely for 3 minutes. Add the pound of crab meat tossing over the heat for 2 minutes. Add salt and pepper, ½ tsp red pepper flakes and 2 tbs fresh parsley or we like cilantro minced. Now add ½ cup of white wine and ¼th cup of

good mayonnaise or sour cream.

Heat 2 tbs of brandy in a metal ladle or measuring cup and ignite it and pour over the crabmeat mixture. Its good over some freshly made toast. You might want to keep your local fire department phone number close by.

Well I do appreciate your kind comments when I run in to you about town. Thanks as always for tolerating my efforts to encourage your ongoing culinary achievements on a local basis. And Bon APPETIT as the memorable Julia Child always ended her program with.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH



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