Bar-B-Que Shrimp (Leonard)

1½ lb Shrimp (wash, peel & de-vain)
1½ oz Olive Oil
1 tsp Cayenne Pepper
1 tsp Thyme
1 tsp Paprika
1 Lemon (Squeezed & cut)
5 tbsp Butter
1 Bay Leaves
1 Cloves Garlic
1 tsp Salt
2 tbsp Worcestershire Sauce

Directions:

pre-heated oven (400°)

Place Shrimp in 9” x 9” baking dish

Combine all the rest of the ingredients and bring to a simmer in a pot

Pour over Shrimp

Place in oven for 8 minutes, turn over Shrimp & heat for another 8 minutes

Remove from oven, eat and enjoy!

***Bon Appetit!***