Garlic Butter Cajun Shrimp

Serves 4 hungry people or 6 dainty eaters

So, in this time of staying home and doing a LOT of take-out, we discovered a place doing shrimp boils to go. It was not like any shrimp boil I had ever had - more spicy and buttery and OMG, just SO good! Of course, we had to try to find a recipe so we could make it ourselves rather than drive 45 minutes to Vallejo and back. Well, we found it. To call it a "boil" is a misnomer, since the shrimp are gently cooked in butter, not water. Hence, the buttery goodness. This is not a light dish, so we recommend saving it for a special occasion (like Tuesday), Not too special though, it is a bit messy, but totally worth it.

2 lbs jumbo shrimp (raw, with shell on)
2 tbsp Cajun Spice
2 tbsp Lemon Pepper
2 tbsp Old Bay Seasoning
1 tbsp Smoked Paprika
1 tbsp Spanish Paprika
1 tbsp Cayenne Pepper (40,000 Scoville is what I used) Feel free to use more if you like things slammin' hot
4 heads, or 48 cloves or 150g. or 5 ozs. peeled garlic
1 lb. butter (real salted butter is best)
1 tbsp brown sugar
3/4 cup hot water from boiling the corn and potatoes
1/4 - 1/2 cup fresh lime juice depending on how limey you like things
1 lb. hot link sausage, cut into bite sized pieces
4 ears corn, cut into small cobs
4-6 medium thin skinned potatoes cut into quarters
Cooked rice
Crusty french bread

Mix all the dry spices together in a bowl and set aside. Chop the garlic finely and set aside. Have your brown sugar and lime juice ready. Bring a large pot of salted water to a boil. Add the potatoes and simmer until not quite done, about 10 minutes. Add the corn to the potatoes, put a lid on it and turn off the heat. The corn will be perfectly cooked by the time you add it to the shrimp.

In a very large rounded pan or wok, melt the butter gently over medium-low heat. Add the chopped garlic and simmer 4 or 5 minutes, until softened. Stir in the dry spices and simmer a minute or two. Add the brown sugar and continue to stir until sauce thickens

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slightly. Add lime juice and water (you only need water if you are using real butter. If you are using the artificial stuff, you probably won't need it, since the water content on those products is pretty high already).

Next, add the hot links to the spicy butter. Stir for a minute or two, then add the shrimp. Stir gently, coating the shrimp with the sauce until they turn pink and curl up slightly. Drain the corn and potatoes and add them to the pan with the shrimp. Stir to coat with garlicky goodness.

Serve this right out of the pan or transfer to a deep-dish platter. Serve with LOTS of napkins since this is an eat with your hands kind of dish and you will be peeling buttery shrimp. You will want crusty bread and especially cooked rice to soak up that amazing sauce.

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