

Big Easy Shrimp with Creamy Creole Mustard Sauce

A New Orleans favorite, BBQ Shrimp, gets a new flavor twist when prepared with ale and Creole mustard.

Prep Time: 15 minutes

Cook Time: 6 minutes

2 tablespoons butter
1 large red onion, thinly sliced
1 pound large shrimp with shells on (26 to 30 count), deveined
1/2 teaspoon **McCormick® Garlic Powder**
1/2 teaspoon **McCormick® Thyme Leaves**
1/4 teaspoon **McCormick® Coarse Ground Black Pepper**
1/4 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**
1 cup ale
1/4 cup heavy cream
1/4 cup **Zatarain's® Creole Mustard**

1. Melt butter in large nonstick skillet on medium-high heat. Add onion; cook and stir 2 minutes. Add shrimp, garlic powder, thyme, pepper and sea salt; cook and stir 2 minutes.
2. Stir in ale, cream and Creole mustard; cook and stir 2 minutes longer or just until shrimp turn pink. Spoon shrimp and sauce into serving bowls. Serve with French bread slices, if desired.

Makes 4 servings.

Nutrition Information Per Serving: 267 Calories, Fat 14g, Protein 19g, Carbohydrates 11g, Cholesterol 204mg, Sodium 820mg, Fiber 1g