

Lowcountry Spicy Shrimp

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1/4 c unsalted butter
4 large garlic cloves, minced
1 1/2 tbsp Worcestershire sauce
2 tbsp lime juice
1 tsp grated lime peel
1 lb. shelled, deveined uncooked medium shrimp (31 to 35 count)
3 tbsp chopped fresh Italian parsley
2 tsp chopped fresh thyme
1/4 to 1/2 tsp hot pepper sauce

Heat butter, garlic, Worcestershire sauce, lime juice and lime peel in large skillet over medium-high heat until bubbly.

Add shrimp; cook 2 to 3 minutes or until shrimp just start to turn pink, stirring frequently. Stir in all remaining ingredients; cook 1 minute or until shrimp turn pink.