

NEW ORLEANS BBQ SHRIMP CROSTINI

Ingredients:

1 lb 31-40 shrimp (raw peeled and deveined)
1 loaf French Baguette
2 green onions
2 tbsp old bay seasoning

N.O. BBQ Sauce

½ lb butter unsalted
4 garlic cloves
¼ white onion chopped
½ cup Worcestershire sauce
½ cup beer
½ tsp rosemary
½ tsp red pepper
1 tbsp paprika
1 tsp cayenne
2 dashes crystal hot sauce
1 tbsp garlic powder
½ tbsp onion powder
1 tsp celery salt
1 tbsp olive oil

Combine chopped onions and garlic with olive oil. Roast on sheet pan for 15 mins until garlic is softened and browned. In a food processor combine all ingredients. Blend until smooth. Boil shrimp in 1 quart of water with old bay for 3 minutes. Drain and mix with bbq sauce. Refrigerate for up to 24 hours. Slice crostinis ¼ to ½ inch thick and top with two to three shrimp and ample sauce. Broil for 3 minutes in oven. Top with green onion and serve.