

# Cajun Shrimp

*Tim Siemers' father*

## Ingredients

15 large shrimp (15 to a pound, or so)  
1/3 C. of butter  
1½ t. minced garlic  
1 T. Worcestershire sauce  
1/3 C. of room temperature beer  
1 C. coarsely diced tomato  
Uncle Ben's® Long Grain & Wild Rice

## Seasoning

1 t. of cayenne pepper  
1/2 t. of black pepper  
1/2 t. of salt  
1 t. red pepper, crushed  
1/2 t. thyme leaves, crushed  
1 t. dried basil leaves, crushed  
1/3 t. dried oregano leaves, crushed  
½ t. Tabasco® pepper sauce



## Directions

Start cooking a 6.25 oz. box of Uncle Ben's® Long Grain & Wild Rice.

Clean and devein shrimp. Set aside to dry. Combine butter, garlic and Worcestershire sauce in a large skillet. When the butter has melted, add tomato and shrimp. Cook for two minutes. Add beer and cover. Cook for one minute more.

Serve over the rice. Feeds two or three.

**Variations:** Substitute pre-cooked chicken chunks for shrimp. Increase or decrease spices to match your preferences.