

# Cajun Mardi Gras Shrimp

## Source

[creolecontessa.com](http://creolecontessa.com)

## Description

### Prep Time

5 min

### Cook Time

25 min

### Total Time

30 min



## Ingredients

Yields 4 servings

2	lbs	jumbo shrimp <i>deveined</i>
1	lb	smoked sausage <i>sliced</i>
3		lemons
3	cloves	garlic
1	stick	butter <i>melted</i>
1	cup	extra virgin olive oil
1/2	cup	hot sauce
1/4	cup	Asian chili sauce
1/4	cup	parsley <i>chopped</i>
2	tablespoons	Worcestershire sauce
1/2	tablespoon	creole seasoning
1/2	tablespoon	garlic powder
1/2	tablespoon	oregano <i>crushed</i>
1/2	tablespoon	paprika
1/2	tablespoon	black pepper

## Directions

1. Preheat oven to 400 degrees.
2. Devein shrimp, do not peel.
3. Slice sausage.
4. Place shrimp and sausage in a greased casserole dish. Top with melted butter.
5. Juice 1 1/2 lemon and place into a blender, add remaining ingredients and spices, blend well.
6. Pour hot sauce liquid over shrimp, mix well and bake at 400 degrees for about 25 minutes.
7. Remove from oven, garnish with sliced lemon wedges and serve with crusty bread.