

## **Backyard Barbecue Shrimp**

## Ingredients

- 1 pound Grassland butter
- 2 tablespoons Grey Poupon mustard
- 3 tablespoons Worcestershire sauce
- 3 pounds medium to large shrimp
- 2 tablespoons shrimp boil spices

## **Directions**

- 1. Wash the shrimp in cold water do not remove shells. Drain well. Melt the pound of butter in a 9x13-inch or large oven pan.
- 2. Stir in the mustard, shrimp boil spices and Worcestershire sauce. Add the drained shrimp and stir to coat with the butter sauce.
- 3. Bake in a 400°F oven for about 25 minutes, stirring occasionally. Shrimp are cooked when they have turned a bright red and most of the butter sauce has disappeared.