

Barbecued Shrimp

Ingredients:

2-1/2 lbs medium to large, headless, de-veined shrimp
¼ lb butter
¼ lb margarine
¼ tsp rosemary
1 oz Worcestershire sauce
1 tbsp black pepper
1 tbsp salt
1 lemon, thinly sliced
2 garlic cloves, minced
½ oz soya sauce
2 tbsp Tiger Sauce

Directions:

Wash shrimp and place in a large baking dish. Combine remaining ingredients and bring to a boil. Pour over the shrimp and bake at 400 degrees for 20 minutes. Serve with plenty of garlic bread and your favourite rice.