

# Curly Shrimp Barbeque with Yellow Rice©

*Serves 8–10*

## **Rice—Ingredients:**

2 cups	basmati rice
2 Tbsp.	chicken flavor bouillon
1 tsp.	salt
1 tsp.	curry ( I prefer Madras™)
4 cups	cold water
1/2 cup	white wine
3 oz.	butter, room temperature

## **Method:**

Using an eight-cup microwave steamer without basket, combine rice, bouillon, salt and curry and stir together. Add water and wine and mix well. Close steamer, leave vent open. Microwave 10 minutes on high. Remove from microwave and stir. Close steamer and vent and steam 8–10 more minutes. Open steamer, add butter, close steamer. Let rest 10–15 minutes, then stir rice when ready to serve.

OR, cook your rice like you always do on top of the stove.

*Hint: Excellent serve with any seafood.*

## **Curly Shrimp Barbeque—Ingredients:**

2 Tbsp.	olive oil
1 tsp.	chili oil
2 oz.	butter
1	onion, sliced
2 tsp.	garlic, minced
2 lb.	shrimp, uncooked, cut in half lengthwise
1 tsp.	lemon pepper
1/2 cup	barbeque sauce (your favorite)

## **Method:**

In a large pot sprayed with a non-stick cooking spray, add the oils and butter. Heat and add onion and garlic. Sauté tender crisp. Add shrimp (maybe in two batches if pot is not large enough). Sauté while stirring until barely pink. Add barbeque sauce and heat. If too dry, add more barbeque sauce. Serve over yellow rice. Sprinkle with chopped parsley, basil or tarragon or a mixture of all three herbs.

*Hint: If you have small amounts of leftover barbeque sauce, mix it all together and use. It will get rid of the bottles before you pitch them anyway!*

*Hint: Use scallops instead of shrimp.*