

BBQ Shrimp with Fried Polenta Cakes

4 tablespoons unsalted butter
2 cloves garlic, minced
2 tablespoons chili sauce (found in the ketchup aisle)
3 tablespoons Worcestershire sauce
1/2 teaspoon liquid smoke (I used Stubb's)
2 tablespoons fresh-squeezed lemon juice
1 teaspoon Cajun (Creole) seasoning
Pinch of cayenne pepper
1/4 teaspoon Sriracha sauce
1/4 teaspoon Tabasco sauce
1/2 teaspoon dried spicy oregano
1 tablespoon fresh parsley, chopped
Generous amounts of ground black pepper, to taste
1/2 pound large or jumbo shrimp, peeled and deveined
Prepared refrigerated polenta
1 tablespoon butter

Melt the butter in a skillet over medium-high heat, then add all the ingredients through to the ground pepper. You may want to add the spicy spices a little at a time until the spice level suits your tastes.

Bring to a simmer and cook for about 5 minutes until it's reduced just a tad. Add the shrimp to a casserole dish, then pour the sauce over it, stirring around to coat. Spread the shrimp around so they're in a single layer.

Cover and place in refrigerator for up to 4 hours or overnight.

About a half hour before you are ready to eat, preheat the oven to 350 degrees. When preheated, place shrimp dish uncovered in oven for 15-20 minutes.

Meanwhile, slice the polenta into 1/2-inch or so cakes (I wasn't very precise in that case). Add butter to a skillet over medium-high heat, then fry the polenta cakes on each side until slightly browned.

Place two polenta cakes in a bowl, then add desired amount of shrimp over the cakes, pouring generous amounts of the BBQ sauce over it. Garnish with additional chopped parsley. Serve with a crusty bread, for sopping up all the sauce.