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Baked Shrimp in Chipotle Sauce Recipe

- 1/2 stick (1/4 cup) unsalted butter
- 1/4 cup dry red wine
- 1 1/2 tablespoons Worcestershire sauce
- 1 to 2 canned chipotle chiles in adobo, minced, plus 2 to 3 teaspoons adobo sauce
- 1 large garlic clove, minced
- 1 1/2 teaspoons salt
- 1 1/2 pounds medium shrimp (not shelled)
- Accompaniment: baguette

Preheat oven to 400 degrees. Melt butter in a saucepan and stir in wine, Worcestershire sauce, chipotles, adobo sauce, garlic, and salt. Toss shrimp with sauce in a large shallow baking dish and bake in middle of oven until shrimp are just cooked through, 10 to 12 minutes.

Sweetnicks Note: Tasty and easy. Make sure to have hot, crusty bread on hand for mopping up the extra sauce.