

Baked Stuffed Shrimp

Ingredients

1 lb. jumbo shrimp, butterflied
1/4 to 1/2 cup crab meat
butter or margarine
1 tsp. minced garlic
dash of black pepper
1/4 cup onion
1/2 cup finely chopped mushrooms
1 tsp. lemon juice (fresh)
1/4 cup celery
1/4 cup chopped parsley
1 cup bread crumbs
1 slightly beaten egg
grated cheese

Directions

Sauté the onions, celery and garlic with 1 tbs. butter until just slightly cooked. Add mushrooms, pepper and lemon juice. Stir and cook 2 to 3 minutes. Remove from heat and mix in the rest of the ingredients. Place equal portions of stuffing on top of each butterflied shrimp. Press the stuffing slightly to keep it in place. Place the shrimp in a single layer in a greased baking dish. Sprinkle the shrimp with a little grated cheese. Place the shrimp about 5 inches from the heat of the preheated broiler. Broil until browned and the shrimp are cooked, for about 5 or 6 minutes. Be careful not to overcook or the shrimp will get tough.

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