

# Baked Stuffed Shrimp with Clams

## Ingredients

1 lb large Shrimp, thawed & peeled  
with tails ON

3/4 cup Cracker Crumbs

3 tbsp Butter, melted

6 oz Minced Clams

2 tbsp chopped fresh Parsley

1/8 tsp Garlic Powder

Salt & Pepper

1/3 cup Sherry

Parsley & Lemon for garnish

## Directions

Preheat oven to 350°. Butterfly shrimp by cutting along the inner curve or underbelly of shrimp about halfway, leaving the tails firmly attached. Press the shrimp down flat like a butterfly.

In a medium bowl, combine the cracker crumbs, butter, clams (including liquid), parsley, garlic powder, salt & pepper to taste. Stuff each of the shrimp with the clam mixture. Arrange the shrimp in a large baking dish. Pour sherry around the shrimp.

Bake approximately 10-15 minutes or until shrimp are opaque in center. Remove from oven. Arrange on platter and garnish with lemon & parsley if desired. Serve warm.

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