

Stuffed Shrimp

(Shirley Gardiner)



Ingredients

- 2 C. Dried Breadcrumbs
- ½ C. Melted Butter
- 2 Tbsp. Dried Tarragon Leaves
- 1 Tsp. Garlic Salt
- ¼ C. Parmesan Cheese
- 3 Dozen (Raw & Peeled)

Method

1. Pre-heat oven to 400 F
2. Mix all ingredients well & finish off by forming a tight mixture.
3. Butterfly shrimp & lay flat on a baking sheet.
4. Gather approx 1 -2 Tbsp. stuffing mix in your hand and squeeze tightly until a log shape is formed. * Note - a little more butter may be needed to make this happen.
5. Press each stuffing mix 'log' firmly into each shrimp. Stir ingredients together well.
6. Squeeze ½ of a lemon juice over all the shrimp.
7. Bake for 8 -10 minutes or until done.
8. Serve as Hors d'oeuvre or over rice as an entree. .