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# Chinese Charcoaled Shrimp

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**2 dozen large shrimp, unshelled**

**1/2 cup oil**

**1/2 cup dry sherry**

**1/2 cup soy sauce**

**1 clove garlic, crushed**

**1/2 cup butter, melted**

**juice of one to two limes**

With a pair of scissors, cut the shrimp up the back and remove the vein but leave the shrimp in the shell.

In a bowl, combine the oil, sherry, soy sauce and garlic. Place the shrimp and the marinade mixture into a large ziploc bag. Seal and toss the bag to coat the shrimp. Marinate the shrimp for four to five hours. Remove the shrimp from the bag and reserve the marinade.

Skewer the shrimp full length. Cook on a grill over hot coals. Baste with the marinade.

Serve in shells with a dip made of the butter and lime juice.

Yield: 3 to 4 servings

## **Seafood**

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*Per Serving (excluding unknown items): 2172 Calories; 204g Fat (88.6% calories from fat); 43g Protein; 16g Carbohydrate; 1g Dietary Fiber; 504mg Cholesterol; 9427mg Sodium. Exchanges: 5 Lean Meat; 3 Vegetable; 40 Fat.*