

# Garlic Shrimp II

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## **Servings: 2**

*2 dozen large fresh shrimp  
1/2 cup olive oil  
1/4 cup fresh parsley,  
chopped  
3 cloves garlic, minced  
1/2 teaspoon dried crushed  
red pepper  
1/4 teaspoon pepper  
1/4 cup butter or margarine,  
melted  
1/2 cup French  
breadcrumbs (homemade),  
toasted  
1/2 cup Parmesan or  
Romano cheese, freshly  
grated*

Preheat the oven to 300 degrees.

Peel the shrimp. Devein if desired.

Arrange the shrimp in a 11x7-inch baking dish.  
Pour oil over the shrimp.

In a bowl, combine the parsley, garlic, red  
pepper and pepper. Sprinkle over the shrimp.  
Cover.

Bake for 15 minutes.

Turn the shrimp over. Drizzle with butter.  
Sprinkle with breadcrumbs and cheese.

Bake, uncovered, for 5 to 10 minutes more.

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Per Serving (excluding unknown  
items): 691 Calories; 77g Fat  
(98.3% calories from fat); 1g  
Protein; 2g Carbohydrate; trace  
Dietary Fiber; 62mg Cholesterol;  
239mg Sodium. Exchanges: 0  
Grain(Starch); 1/2 Vegetable; 15  
1/2 Fat.