

# Shrimp DeJonghe II

*Dorothy Baker - Jacksonville, FL*

*Treasure Classics - National LP Gas Association - 1985*

**Yield: 4 to 6 servings**

*1/2 cup butter, softened*

*1 teaspoon salt*

*1 clove garlic*

*2/3 cup fine dry bread  
crumbs*

*2 tablespoons parsley,  
chopped*

*1/3 cup sherry wine*

*1/8 teaspoon cayenne  
pepper*

*2 pounds shrimp, cooked  
and peeled*

**Preparation Time: 20 minutes****Bake Time: 25 minutes**

In a bowl, combine the softened butter, salt, garlic, bread crumbs, parsley, sherry and cayenne.

Arrange the shrimp in a shallow three or four quart casserole dish.

Top with the crumb mixture, spreading so it covers all the shrimp.

Bake at 375 degrees for 20 to 25 minutes until the topping is lightly brown.

Best when served with rice and green vegetables.

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Per Serving (excluding unknown items): 1783 Calories; 107g Fat (55.5% calories from fat); 185g Protein; 9g Carbohydrate; trace Dietary Fiber; 1628mg Cholesterol; 4417mg Sodium. Exchanges: 0 Grain(Starch); 25 1/2 Lean Meat; 1/2 Vegetable; 18 1/2 Fat.