



RECIPES

Shrimp De Jonghe

- 1 stick butter
- 2 Tbsp. lemon juice
- 1 Tbsp. fresh parsley, finely chopped
- 1 tsp. salt
- 1/2 tsp. white pepper
- 1/2 tsp. Worcestershire sauce
- 2 large cloves garlic, minced
- 1 cup Italian bread crumbs
- 1/2 cup sour cream
- 3 Tbsp. dry white wine
- 1 lb. raw shrimp, cleaned (26 to 30 count)

In a bowl, beat 3/4 stick of the butter and lemon juice until fluffy. Add parsley, salt, white pepper, Worcestershire sauce and garlic. Mix well. Add bread crumbs, sour cream and wine. Mix well. In large skillet, saute' shrimp in remaining 1/4 stick butter for 2 minutes until pink. Place shrimp in a 9" x 6" baking dish. Top with butter mixture. Bake at 350 degrees for 20 minutes.