

BAKED SHRIMP WITH HAZELNUT STUFFING

SERVES: 4-6

INGREDIENTS

20-26 extra large shrimp, inshell
24 buttery crackers, crushed (such as Ritz)
1/3 cup seasoned breadcrumbs
6 ounces tiny salad shrimp, chopped
1/2 cup hazelnuts, finely chopped
1/8 teaspoon garlic powder
1/4 cup Parmesan cheese, freshly grated
6 ounces butter, melted

METHOD

1. With a sharp knife, carefully split down the backside of shrimp and devein. Break shell slightly so shrimp will lie flat.
2. Combine crackers, breadcrumbs, tiny shrimp, hazelnuts, garlic powder, and Parmesan cheese. Toss mixture with a fork. Add the hot melted butter and combine well.
3. Lay shrimp, shell side down, on a baking sheet and stuff each cavity with the crumbs, using a large tablespoon for a rounded, oval shape. Bake at 325 degrees for 12 to 15 minutes, depending on how large the shrimp are. Serve with lemon butter if desired.