

Golden Baked Shrimp

Recipe Cookbook: Stop and Smell the Rosemary

Prep Time: 20 minutes Cooking Time: 15 minutes

INGREDIENTS:

1 tsp salt
1/2 tsp freshly ground pepper
1/4 C fresh lemon juice
2 TBS balsamic vinegar
3 cloves garlic, minced
1/4 C mayonnaise
2 lbs fresh large shrimp, peeled/de-veined
1 1/2 C fine breadcrumbs
1 TBS fresh basil, chopped
2 TBS chopped, fresh parsley
1 1/2 tsp chopped fresh dill
1/2 C (1 stick) unsalted butter, melted
1/4 C extra virgin olive oil

DIRECTIONS:

Combine salt, pepper lemon juice, vinegar, garlic and mayonnaise in large bowl. Add shrimp to marinade - stir to coat - cover/refrigerate 1-2 hours.

Preheat oven to 450° F. Combine bread crumbs, basil, parsley and dill in small bowl. Roll each shrimp in crumb mixture - place in single layer in 9x13" shallow baking dish. Add butter and olive oil to reserved marinade - pour over shrimp. Bake 12-15 minutes, or till golden.

Serves: 8