

RED LOBSTER'S STUFFED SHRIMP
SOURCE: TOP SECRET RESTAURANT RECIPES

INGREDIENTS:

1/2 C water	3 TBS butter
1 TBS minced celery	1/4 tsp dried parsley
1 TBS finely chopped red chili pepper	1/2 tsp salt
1 TBS finely chopped green chili pepper	Dash pepper
1/2 TBS sugar	3/4 C cornbread crumbs
1 C lump crabmeat (fresh, frozen OR 1 6oz can)	1 egg, beaten
20 <u>large</u> shrimp	1/4-1/2 lb Cheddar, sliced
Paprika	

DIRECTIONS:

Preheat oven to 375° F – boil water + 2 TBS butter in medium saucepan – add celery, onion, peppers, parsley, salt, pepper + sugar – reduce heat to low – let simmer 5 minutes – add breadcrumbs – remove from heat.

Mix crabmeat with beaten egg – add to breadcrumb mixture – cover – let sit 5 minutes. Meantime, prepare each shrimp by cutting along back to remove vein and all the shell except the last joint and tip of tail – cut deep into each shrimp (but not all the way through) – spread meat open (butterfly slice) so each shrimp will sit in roasting pan, cut side up, with its tail sticking up – repeat for all the shrimp – arrange in baking dish.

Scoop about 1 TBS stuffing onto top of each shrimp - melt remaining TBS butter and brush over surface of each stuffed shrimp – scoot all the shrimp close together after you do this – spread thin slices of cheddar evenly over entire surface of all the shrimp – sprinkle on a dash of paprika – bake shrimp 15-20 minutes or till shrimp are completely cooked – broil an additional 1-2 minutes to brown the cheese slightly. Serve

Yield: appetizers for 3-6 people