

# Stuffed Shrimp



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Recipe by: Laura Vitale

Makes 16-20

**Prep Time: 45 minutes**

**Cook Time: 30 minutes**

## Ingredients

### For the Stuffing:

- 1 lb of Lump Crabmeat
- 1 Tbsp of Olive Oil
- 1 Shallot, finely chopped
- 2 Cloves of Garlic, minced
- 1/4 cup of Fresh Parsley, finely chopped
- 1 Tbsp of Old Bay Seasoning
- 1/3 cup of Mayo
- 1/2 cup of Panko Breadcrumbs
- 1 Egg
- Juice of 1/2 Lemon
- Few Dashes of Worcestershire Sauce

### Additional Ingredients:

- 16-20 Jumbo (often called Colossal) Shrimp, Shelled and Deveined but Tail Left on
- 4 Tbsp of Melted Butter
- Juice of 1/2 Lemon
- 2 Tbsp of Extra Virgin Olive Oil
- Salt to taste

### For the Sauce:

- 1 Tbsp of Extra Virgin Olive Oil
- 2 Cloves of Garlic, minced
- 1/2 cup of Dry White Wine
- 3/4 Cup of Shrimp Stock or Clam Juice (or chicken stock if you don't care for it)
- 2 Tbsp of Butter, one coated in flour
- Salt and Pepper
- Fresh Chopped Parsley

1) Preheat your oven to 400 degrees. Clean and prep all the shrimp (watch video to see how to properly do this) then toss with a little olive oil, a squeeze of lemon and a good pinch of salt, set aside.

2) In a large bowl, stir together all the ingredients for the filling (stir the crabmeat in last to keep it from over-mixing) then stuff each shrimp (watch video to see how this is done since it's a bit difficult to explain in writing) once they are all done, drizzle with a tad of butter then bake for 15-20 minutes and in the meantime, make the sauce.

3) In a saucepan, add the oil and garlic, saute for a minute, add the wine, allow that to reduce by half, then add the shrimp stock and juice of 1/2 lemon along with a healthy pinch of salt, reduce by half. Add the butter and parsley, cook until thickened then stir in the parsley and serve with the shrimp.

