

Shrimp Bake

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Yield: 4 to 5 servings

*1 1/2 pounds jumbo shrimp
21 - 25 pound)
3/4 cup dry white wine
1 1/2 cups water
1 bay leaf
1/2 teaspoon dried thyme
leaves
1 teaspoon salt
3/4 stick margarine, melted
dash garlic salt
grated Parmesan cheese*

Preheat the oven to 425 degrees.

In a saucepan, combine the wine, water, bay leaf, thyme and salt. Bring to a boil. Add the shrimp. Cover and simmer for 3 to 4 minutes or until pink and tender (do not overcook), Drain. Shell and devein the shrimp. Wash and drain well.

Place the shrimp in a shallow casserole dish and add the melted margarine. Sprinkle with garlic salt and cheese.

bake for 4 minutes.

Per Serving (excluding unknown items): 730 Calories; 68g Fat (98.0% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2951mg Sodium. Exchanges: 1/2 Fat.