

Texas Broiled Shrimp

Vivian Litchfield - Athens, TX

Treasure Classics - National LP Gas Association - 1985

Servings: 8

2 quarts shrimp, peeled and deveined

milk (to cover)

salt

pepper

1 stick margarine

2 tablespoons cooking oil

1 heaping tablespoon

prepared mustard

3 tablespoons minced garlic

French bread, toasted or

plain

Preparation Time: 30 minutes**Bake Time: 10 minutes**

Place the shrimp in a bowl. Cover generously with milk. Add salt and pepper. Allow to soak for two to twelve hours.

Place the shrimp in a shallow pan for broiling. Cover with any remaining milk.

In a saucepan, melt together the margarine and oil. Add the remaining ingredients. Mix well. Coat the shrimp generously with the sauce.

Broil the shrimp 3 to 4 minutes on each side.

Serve in small bowls so that bread may be dipped in the gravy.

Best when served with French bread and green salad.

Per Serving (excluding unknown items): 389 Calories; 19g Fat (45.2% calories from fat); 48g Protein; 3g Carbohydrate; trace Dietary Fiber; 360mg Cholesterol; 507mg Sodium. Exchanges: 6 1/2 Lean Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.