

Foster's Body & Paint

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Baked Jumbo Shrimp

Ingredients:

- 16 raw jumbo shrimp in shells
- 1/2 cup olive or vegetable oil
- 2 Tblspn chopped fresh parsley
- 2 green onions (with tops), thinly sliced
- 2 cloves garlic, finely chopped
- 1 cup chicken broth
- 3 Tblspn lemon juice
- 1/2 tsp salt
- 1/2 tsp pepper



Preparations:

- 1.) Heat oven to 375 degrees.

Peel shrimp. Make a shallow cut lengthwise down back of each shrimp; wash out vein. Pour oil into rectangular baking dish, 13x9x2 inches. Place shrimp in oil. Sprinkle with parsley, onions and garlic. Pour broth and lemon juice over shrimp. Sprinkle with salt and pepper. Bake uncovered about 20 minutes or until shrimp are done.

Makes 4 servings

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