Baked Stuffed Shrimp

Ingredients

- 16 Colossal shrimp, 6 per pound size
- 1 stick butter
- 2 cloves garlic - minced
- 1 bunch fresh parsley, finely minced
- 1/2 box ritz crackers crushed
- 1 tsp worcestershire saude
- 1 lemon

Summary

Yield: 4
Source: Nana
Prep Time: 30 minutes
Category: Fish
Cuisine: American

Instructions

Open shrimp and devein. Cut up middle to make butterfly

Melt butter and then add garlic, parsley and enough Ritz crackers to make buttery but not soupy.

Pour in Worcestershire sauce until it smells. You may have to add more crackers.

Squeeze fresh lemon over shrimp and salt lightly.

Place stuffing on top of shrimp and place so tails will bend up when cooked.

Bake at 350 degrees for 12-15 minutes.