



CHEF SPOTLIGHT RECIPE

SHRIMP DE JONGHE

SERVES 16

INGREDIENTS

- 2 cups breadcrumbs
- 1 cup dry sherry
- 3/4 pound butter, softened
- 2 tablespoons garlic, minced
- 2 teaspoons salt
- 1 teaspoon tarragon, chopped
- 2 ounces lemon juice
- 1 teaspoon cayenne pepper
- 1 tablespoon parsley, chopped
- 1 tablespoon marjoram, chopped
- 1 tablespoon chives, chopped
- 5 pounds (16-20) shrimp

DIRECTIONS

Heat the oven to 375 F.

Combine the breadcrumbs, sherry, butter, garlic, salt, tarragon, lemon juice, cayenne, parsley, marjoram and chives in a bowl. Set aside.

Place the shrimp in a single layer in a baking dish. Place the shrimp in the oven and bake for 8 minutes. Remove from the oven.

Sprinkle the breadcrumb mixture over the shrimp evenly.

Cook for 8 mins or until the internal temperature reaches 145 F.

Remove from the oven and keep hot until ready to serve.

Side dishes

Sautéed Brussels Sprouts • Angel-Hair Pasta

