



STUFFED SHRIMP

- 12 Large Raw Shrimp
- 4 Ounce Can Sliced Mushrooms
- 1/4 Cup Melted Butter
- 1 Teaspoon Instant Onion Flakes
- 3/4 Cup Dry Bread Crumbs
- 1 Tablespoon Minced Parsley
- 1/2 Teaspoon Salt
- Dash Cayenne
- 1/8 Teaspoon Tarragon
- 1 Cup Bordeaux White Wine

DIRECTIONS

1. Wash Shrimp and remove shell, leaving tail intact. Devein.
2. From the underside of the shrimp, with a sharp knife, split the shrimp almost through to butterfly.
3. Place between two layers of wax paper and mash flat with a rolling pin or mallet.
4. Score the shrimp to prevent curling.
5. Combine the mushrooms with their liquid, melted butter, flaked onion, bread crumbs, parsley, salt, cayenne, and tarragon.
6. Place mixture between two shrimps and place them in a shallow baking dish.
7. Pour the wine around the shrimp.
8. Bake in a 350 degree oven until the shrimp are tender and pink, approximately 20 minutes, basting occasionally.
9. Serve hot with lemon wedges and Horseradish Dressing