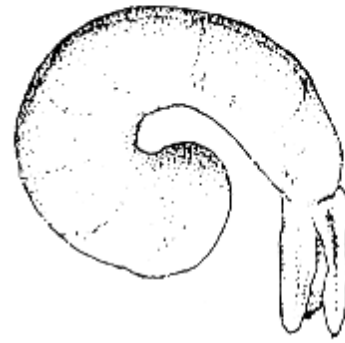


"Carole's Stuffed Shrimp"

- 2 lbs. cleaned shrimp, uncooked**
- 1 stick butter**
- 2 cloves garlic (crushed)**
- 2 medium onions, chopped**
- Parsley**
- 2 packs of crackers (crushed)**
- Dash of hot sauce**
- 2 cans of beef consomme or 2 cubes beef bouillon**



Saute butter, garlic and onion in fry pan till tender; add parsley, hot sauce and cracker crumbs. Lay shrimp, open, on bottom of pan and pour beef consomme over all. Bake at 350-375 degrees about 25-30 minutes.

Judy Kump
"Sea Cure"