

Carole's Stuffed Shrimp

Ingredients:

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

Directions:

Saute butter, garlic and onion in fry pan until 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"