

# Chicago Shrimp



## *Ingredients*

*1 lb medium shrimp*  
*1 stick butter/margarine, soft*  
*1 1/2 c lightly packed soft bread crumbs*  
*2 tbsp minced onion*  
*2 crushed cloves garlic*  
*2 tbsp. minced parsley*  
*1/4-1/2 tsp salt*  
*1/4 tsp crushed tarragon*  
*2 tbsp sherry*

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## *Directions*

Cook shrimp (bring salted water to a boil, cook until pink, about 3 minutes), shell, devein, cut in 1/2 lengthwise. Mix butter through sherry. Overlap shrimp in bottom of au gratin dish (about 7 inches across bottom). Sprinkle with crumb mixture, broil under moderate heat until hot through and crumbs are browned. Serve with garlic bread and salad.

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