

Baked Shrimp Creole

4 servings

2 lbs Jumbo Shrimp, peeled and deveined
2 Eggs, slightly beaten
1 Tbs Oil
1/4 cup Water
2 cups Cornflake crumbs
Salt and pepper to taste

Beat eggs slightly with water. Dry Shrimp on paper towels. Dip Shrimp into crumbs, then the eggs, and then into crumbs again. Place Shrimp in oiled shallow baking pan so they do not touch and sprinkle with salt and pepper. Turn once with a broad spatula so that both sides are oiled. Bake in preheated 450 F oven 6 to 8 minutes. Serve with Shrimp Sauce or your favorite sauce.

Shrimp Sauce

1 cup Chili sauce
1/4 cup Pickle relish
1/2 tsp Mustard, prepared
1 Tbs Lemon juice
1 cup Mayonnaise
1 Egg, hard boiled and chopped
1/2 Onion, grated

Combine all ingredients and chill. Serve over baked Shrimp.

Courtesy of:
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