

Shrimp de Jonghe

Posted on [Entertain the Possibilities](#) blog courtesy of Gregory Beckett

Recipe Source: Articles.chicagotribune.com

Preparation time: 30 minutes · Cooking time: 15 minutes · Makes Four servings ·



INGREDIENTS:

- 1 1/2 quarts water
- 1/2 small onion, sliced
- 1 celery stalk
- 3 black peppercorns
- 1 bay leaf
- 1/4 teaspoon salt
- 1 1/2 pounds large raw shrimp in the shell
- 1/2 cup (1 stick) unsalted butter, melted
- 2 tablespoons dry sherry or white wine
- 1 1/2 cup French breadcrumbs
- 2 tablespoons minced parsley
- 1 tablespoon minced shallot
- 2 cloves garlic, minced
- 1/2 teaspoon imported paprika
- 1/8 teaspoon cayenne

DIRECTIONS:

- Put water, onion, celery, peppercorns, bay leaf, and salt into large saucepan. Heat to boil. Add shrimp; cover and return to boil. Drain immediately.

- Peel shrimp and put into large bowl. Add half of the melted butter and sherry. Toss to mix.
- Heat oven to 400°F degrees. Mix remaining melted butter and breadcrumbs in small bowl. Stir in parsley, shallot, garlic, paprika, and cayenne.
- Spoon half of the shrimp mixture into a buttered 1 1/2-quart baking dish. Top with half of the breadcrumbs. Top with remaining shrimp mixture. Top with remaining breadcrumbs. Bake until crumbs are lightly browned, about 10 minutes. Serve immediately.