

Stuffed Shrimp Diego



Makes 4 servings

16 jumbo shrimp, raw, peeled, butterflied	1/3c red bell pepper, finely diced	1T olive oil
1c lump crabmeat, picked over	1 large garlic clove, finely minced	SAUCE:
1/3c onion, fine dice	1t dill, fresh, chopped	1/4c soy sauce
1t hot paprika	2T lemon juice, fresh squeezed	1 garlic clove, finely minced
1c breadcrumbs, divided use	1 egg	2T honey
1/4t cayenne pepper	1t crushed red peppers	1T sesame oil
1 jalapeno, finely diced		1/2t crushed red peppers

Mix together all sauce ingredients. Cover and refrigerate until needed. Preheat oven to 400. Mix together crabmeat, diced onion, paprika, 3/4 of the breadcrumbs, cayenne, jalapeno, red bell pepper, garlic, dill, lemon juice and egg. If the mixture is too wet, add some more breadcrumbs.

Evenly divide crabmeat mixture into 16 balls. Lay shrimp flat open and press one stuffing ball into each shrimp covering the interior. Fold shrimp together.

Mix together remaining breadcrumbs and crushed red peppers. Brush shrimp with olive oil and dust with breadcrumb mixture. Bake 15~18 minutes or until hot and bubbly. Drizzle with additional lemon juice and serve with garlic chili dipping sauce.

Prepare Ahead Tip

Shrimp can be served hot, warm or room temperature.