

Parmesan Incrusted Shrimp

½ c Bread
Crumbs
¼ c Grated
Parmesan Cheese
½ tsp Garlic
Powder
½ tsp Onion
Powder
1 tsp Kosher Salt
¼ c Flour
2 ea Eggs
Peeled Shrimp
Olive Oil



1. Mix crumbs, cheese, garlic & onion powders and salt in a small dish.
2. Place the egg in another dish and whip.
3. Place the flour in another dish.
4. Dip each shrimp in the flour then the egg and then the crumb mixture, coating completely in each.
5. Place enough oil in a heavy bottomed skillet and heat.
6. Fry each shrimp until golden.

You could serve these shrimp as an appetizer with a little marinara sauce or a nice light cream sauce such as a roasted red pepper cream sauce. You could also serve these as a main dish with some pasta and marinara sauce or on a bed of sauce with some garlic mashed potatoes and sautéed zucchini on the side. If you wanted to you could even serve them on a nice salad with a vinaigrette dressing.

You could do this same thing but replace the Parmesan cheese and garlic & onion powder with coconut and/or some sesame seeds and some ginger powder to change it up a bit. This would be great on a salad with carrots, cabbage, cucumbers, fried won ton strips and a cilantro vinaigrette.

This recipe will do quite a few shrimps but if you don't use all of the breading and flour you should get rid of it or cover it and keep it in the

refrigerator. Storing it at room temperature is dangerous because of the contamination from the shrimp.

Be creative, have fun and enjoy!!!