

# Crab-Stuffed Shrimp

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*Arrange these gorgeous stuffed shrimp on an attractive serving platter with a bed of greens. They're great appetizers for a dinner party of weakened social. Makes 4 servings.*

## Ingredients:

2 tablespoons butter, plus 6 tablespoons melted butter  
4 ounces fresh mushrooms, finely chopped  
1 pound crab meat, flaked  
½ cup dry sherry  
1 hard-cooked egg, chopped  
3 scallions, finely chopped  
2 tablespoons minced fresh parsley  
½ teaspoon dried oregano  
Salt and freshly-ground black pepper, to taste  
1 cup fresh breadcrumbs  
1 ½ cups (approx.) whipping cream  
20 large shrimp, peeled, deveined, butterflied  
½ cup freshly grated Parmesan cheese

## Directions:

1. Preheat oven to 350°F.
2. Heat the 2 tablespoons butter in a large skillet over medium heat; add mushrooms and cook until all of the liquid evaporates. Stir in the crab meat, sherry, egg, scallions, parsley, oregano, salt, pepper, and breadcrumbs; cover and steam 2 minutes.
3. Remove from heat and add just enough whipping cream to bind the mixture.
4. Place shrimp on a large working surface; stuff each shrimp with a portion of the crab meat mixture.
5. Arrange the shrimp stuffed side up in a baking dish. Drizzle with the 6 tablespoons of melted butter, then sprinkle with the grated Parmesan cheese. Bake for 15 minutes.