

## Shrimp DeJonghe

1 Lb Shrimp (peeled)  
1 Cup Butter  
2 Cloves Garlic (minced)  
1 Cup Italian Bread Crumbs  
1 TBS Paprika  
1 Dash Cayenne Pepper  
½ Cup Dry White Wine or Sherry

1. Melt the butter in a medium sized skillet over medium-high heat.
2. Add the garlic and cook until fragrant (about 30 seconds)
3. Deglaze with the wine or sherry and cook until the alcohol has evaporated
4. Add the paprika and pepper.
5. Add the shrimp and stir until some of them just begin to turn pink.
6. Add the bread crumbs and keep stirring until all of the shrimp have turned pink.
7. Serve.