

PARTY SHRIMP RECIPE

INGREDIENTS

1 tablespoon olive oil
1-1/2 teaspoons brown sugar
1-1/2 teaspoons lemon juice
1 garlic clove, thinly sliced
1/2 teaspoon paprika
1/2 teaspoon Italian seasoning
1/2 teaspoon dried basil
1/4 teaspoon pepper
1 pound uncooked large shrimp, peeled and deveined

DIRECTIONS

In a large resealable plastic bag, combine the first eight ingredients. Add shrimp; seal bag and turn to coat. Refrigerate 2 hours.

Drain shrimp, discarding marinade. Place shrimp on an ungreased baking sheet. Broil 4 in. from heat 3-4 minutes on each side or until shrimp turn pink. Yield: about 2-1/2 dozen.

Kitchen Tips

To avoid rubbery shrimp (the biggest pitfall with these little guys is overcooking), watch for signs they are done—the flesh will turn pink and firm. They'll keep cooking for a minute or two outside the oven.

With “no silverware needed” recipes such as this one, tail-on shrimp work best.