

Grand Prize Stuffed Shrimp

Oven: 350° or microwave

Yield: 4 servings

1/2 pound fresh raw shrimp with medium size shells	1 tablespoon celery, finely chopped
2 mock crab sticks, chopped in small pieces	1/8 teaspoon dill weed
2 tablespoons salad dressing	1/8 teaspoon celery seed
1/8 teaspoon curry powder	1/8 teaspoon black pepper
1 tablespoon onion, finely chopped	1/8 teaspoon garlic powder
	1 tablespoon margarine, melted

Clean shrimp. Slice open starting at head end on top side going lengthwise so that it lies flat. Do not cut all the way through. Leave tails on.

Mix together chopped crab legs, celery, onions, salad dressing and spices. Place 1 heaping teaspoon crab mixture on each shrimp. Place shrimp in 7 1/2 x 12 inch microwave safe pan. Sprinkle on top lightly with paprika. Sprinkle melted margarine on bottom of pan. Cover with plastic wrap and place in microwave. Set on high for 2 1/2 to 3 minutes. May be baked 10-15 minutes in 350° oven.
Preparation time approximately 60 minutes.