



Party Shrimp

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 shrimp (26-30 per pound), peeled and deveined

Directions

- In a bowl or shallow dish, combine the first 8 ingredients. Add shrimp; toss to coat. Refrigerate 2 hours.
- Drain shrimp, discarding marinade. Place shrimp on an ungreased baking sheet. Broil 4 in. from heat until shrimp turn pink, 3-4 minutes on each side.

Test Kitchen Tips

- To avoid rubbery shrimp (overcooking is a common pitfall in cooked shrimp recipes like this one), watch for signs they are done. The flesh will turn pink and firm. Act fast: 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.