

Oriental Baked Shrimp

A simple shrimp appetizer. the original recipe is from the L.L. Bean Book of New England Cookery. I modify it by substituting some mushroom soy sauce for regular soy to give it a darker color.

Ingredients:

- 2 lb. shrimp, peeled and clean
- 1/3 cup sherry or brandy
- 3 Tbsp. soy sauce
- 2 Tbsp. mushroom soy sauce
- 2 tsp. vegetable oil
- 1 large clove of garlic
- 2 tsp. candied ginger

Equipment

- Rimmed baking pan
- Silicone pad for baking pan



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☑	Directions	Time (min)
	Peel and clean 2 lb. of shrimp, if necessary	20
	Peel and mince 1 clove of garlic	1
	Finely chop 2 tsp. candied ginger	2
	In a bowl, whisk together 1/3 cup sherry or brandy, 3 Tbsp. soy sauce, 2 Tbsp. mushroom soy sauce, 2 tsp. vegetable oil, 1 clove minced garlic, and 2 tsp. candied ginger	2
	Pour marinade over shrimp	1
	Cover the shrimp and set aside for at least 2 hrs.	2 hrs.
	Preheat oven to 400 degrees	
	Place silicone pad in the rimmed baking sheet. Arrange shrimp on the sheet in one layer.	2
	Bake	8
	Total	2 hr. 36 min