

LITTLE SHRIMP CASSEROLE

(adapted from Pepin's Fast Food My Way)

4 Tbs unsalted butter, melted
2 tsp chopped garlic
1/4 cup minced chives
1/2 cup coarsely chopped mushrooms
salt and black pepper
2 Tbs canola oil, divided
1 pound large shrimp (about 24), shelled and deveined (brined if previously frozen)
1 cup panko bread crumbs
1/4 cup vermouth



Mix the melted butter with the garlic, chives, mushrooms, salt and pepper in a large bowl. Add the shrimp and one tablespoon of canola oil; mix well. Transfer the mixture to a shallow baking dish (or make 4 individual servings).

In another bowl, toss the panko crumbs with the remaining tablespoon of oil, but make sure that they remain fluffy and don't stick together. Sprinkle the crumbs all over the casserole, pour the vermouth on top and bake in a 425F oven for 10-15 minutes, or until the top is well browned and the shrimp are fully cooked.