

# Barbecue Shrimppers

Recipe By C-

adapted from Cooking Light Magazine 4/00

This recipe makes: sixteen 2 unit protein & fat portions (2 oz.) OR

This recipe makes: ten 3 unit protein & fat portions (3 oz.) OR

This recipe makes: eight 4 unit protein & fat portions (4 oz.) OR

This recipe makes: five 5 unit protein & fat portions (5 oz.)

EACH Jumbo peeled Shrimp = 1 oz.

## Ingredients:

1/2 cup Cardini's Light Caesar Dressing  
1/3 cup Worcestershire Sauce  
2 Tbsp. Smart Balance Butter  
1 Tbsp. dried Oregano  
1 Tbsp. Paprika  
1 Tbsp. dried Rosemary (optional)  
1 Tbsp. dried Thyme  
1 1/2 tsp. black pepper  
1 tsp. Hot Pepper Sauce  
5 Bay Leaves  
3 minced Garlic Cloves  
2 pounds Jumbo Shrimp (32 oz.)  
1/3 cup dry White Wine

## Directions:

Combine first 11 ingredients in a large skillet over high heat; bring to a boil. Add the shrimp and cook about 6 - 7 minutes, stirring occasionally. Add the wine and cook 1 minute more. Remove skillet from heat. Serve the shrimp on a platter, or portion out your amount. Use the any remaining sauce from the skillet to drizzle over-top.