

Pecan Crusted Texas Jumbo Shrimp

1 cup Texas pecan pieces
½ cup Panko bread crumbs
1 pound Jumbo Texas shrimp
¾ cup buttermilk
¼ cup vegetable oil
2 lemons, cut in half, for garnish
2 Tablespoons fresh thyme leaves
½ cup jalapeno jelly, for dipping

1. Preheat oven to 350° F.
2. In food processor, combine Texas pecan pieces with Panko bread crumbs and grind for 20 seconds. Put mixture in a shallow dish and mix in the thyme leaves.
3. Peel, devein and butterfly the Jumbo Texas shrimp. Coat shrimp with buttermilk and dredge in the pecan and Panko mixture.
4. Heat the vegetable oil in a large sauté pan over medium heat and cook shrimp until golden brown all over.
5. Transfer to a baking sheet and bake for 4 to 6 minutes or until done. Remove from the oven and serve with lemon halves and jalapeno jelly, as desired.

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