

# Devil Crab Crusted Butterflied Shrimp

## *Liquid*

1/4 Cup Cream Cheese, room temperature  
1/4 Cup Mayonnaise  
1/4 Cup Sour Cream  
1 TBS Dijon Mustard  
1 TBS Yellow Mustard  
1 tsp Hot Sauce  
1/2 Lemon, juice  
2 TBS Butter, room temperature  
Fresh Herbs  
1 TBS Parsley, Chopped  
1 TBS Thyme, Chopped



## *Dry*

1 1/2 tsp Old Bay or Cajun Seasoning  
1/2 tsp Cayenne Pepper  
1/2 tsp Garlic Power  
1/2 tsp Onion Powder

1 tsp Celery Seeds  
1 tsp Paprika  
1/2 tsp Lemon Juice Powder  
1/2 tsp Lime Juice Powder

1 lb Lump Crab Meat  
1/2-1 Cup Bread Crumb Mix, see recipe.

## **Bread Crumb Mix**

2/3 Cup Club Crackers  
1/3 Cup Fried Onions  
1/3 Cup Panko Breadcrumbs

Jumbo or colossal size shrimp 15-20 count  
1 Lemon Zest & 1/2 Juice  
Salt, to taste

Place a cast iron skillet in the oven and preheat both to 500°F.

Add the club crackers & onions to a zip lock style bag and crush to a bout the same size crumbs as the panko breadcrumbs. Add the panko to the bag and mix thoroughly and reserve.

Combine all the liquid ingredients in a large bowl. Using a whisk, mix until combined well and lump free. Add the fresh herbs and cmix well.

Next add the dry ingredients and mix to combine. Set aside for 10 minutes for the flavors to combine.

Butterfly the back of the shrimp by slicing the back of the shrimp without cutting all the way through the shrimp/ This should allow the shrimp to set with the tail up. Add the shrimp, peeled, deveined, & tails intact to a bowl. Add the lemon zest and juice along with salt to taste: maybe 1 tsp. Mix thoroughly and set aside.

Whisk the devil crab mix together. Fold in the crab meat and coat well. Do to break up the crab lumps.

Fold in the breadcrumbs mix, a little at a time until the crab mix holds together and stick to the mixing spoon or spatula.

Let the mixture rest in the refrigerator for 20-30 minutes. This will tighten the mixture and holds together.

Reduce the oven to 376°F and carefully remove the skillet from the oven and place it on the stove.

Take 1 shrimp and add a heaping tablespoon of the devil crab mixture to the shrimp and mold it around the shrimp so the tail is above the crab mixture. Place it in the skillet and repeat until the shrimp are all filled and placed in the skillet.

Return the skillet to the oven and bake for an additional 12- 16 minute. Looking for an internal temperature around 176°F.

Serve with lemon slices, lemon butter sauce or your favorite dipping sauce.