Shrimp De Jonghe

1 cup panko

8 Tablespoons butter, softened

1/4 cup parsley

2 Tablespoons dried chives

1 teaspoon lemon zest

3/4 teaspoon salt

3/4 teaspoon pepper

2 Tablespoons lemon juice

2 pounds jumbo shrimp, peeled and deveined

2 Tablespoons minced onion

4 garlic cloves

1 teaspoon paprika

1/8 teaspoon cayenne pepper

1/4 cup dry sherry

Combine panko, 7 T. butter, parsley, chives, zest, 1/4 t. salt and 1/4 t. pepper.

Pat shrimp dry with paper towels.

Melt 1 T. butter in skillet. Add onion, 1/2 t. salt and 1/2 t. pepper.

Add garlic, paprika and cayenne. Cook 30 seconds.

Add sherry and lemon juice. Bring to a simmer and cook until slightly thickened. (2 minutes)

Transfer to a bowl with shrimp and toss until coated.

Lay shrimp in the bottom of a 9x13 baking dish. Scrape any garlic mixture from bowl over shrimp.

Sprinkle panko mixture over shrimp.

Bake 15-17 minutes.

Serve with lemon wedges.