



Bruce and Mark's Roasted Shrimp with Herbs

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- 6 tablespoons extra virgin olive oil
- 6 fresh thyme sprigs
- 1 teaspoon black pepper
- 1/2 teaspoon salt
- 3 large fresh rosemary sprigs, halved
- 1 1/2 pound extra large shrimp, peeled and deveined
- 1 1/2 tablespoons white wine vinegar

Heat the oven to 400 degrees. Pour the oil into a 9x13 baking dish. Add the thyme, rosemary, and pepper and bake until the oil is fragrant, about 12 minutes.

Add the shrimp to the dish and toss with tongs until coated. Bake the shrimp until pink and firm, 8 to 10 minutes.

Add the vinegar and salt to the shrimp, toss to combine, and let sit at room temperature for about 5 minutes for the oil to cool slightly before serving.

baked oatmeal was posted by wendi on 18 july 2011 at bonappetit.com