

# Easy Baked Stuffed Shrimp Recipe

You will love how easy this Baked Stuffed Shrimp Recipe is to make and it is so good!

**16 large raw shrimp**  
**2 cups Ritz crackers, crushed**  
**2/3 cup melted butter**  
**1 tablespoon lemon juice**  
**2 tablespoons white wine (optional)**  
**1/2 teaspoon salt**  
**1/3 teaspoon garlic powder**  
**1/2 teaspoon Old Bay Seasoning or paprika (optional)**  
**1/2 teaspoon pepper**

Split shrimp and remove veins and all shells from shrimp except for the joint at the tail. [\(click here to watch our video on how to butterfly shrimp\)](#) Rinse off shrimp under cold running water. Pat dry with clean paper towels.

Brush shrimp with a little melted butter. Bake in a preheated 325°F for 3-4 minutes. Remove from oven.

Combine remaining ingredients to make stuffing. Stuff centers of shrimp with mixture of all remaining ingredients.

Bake until shrimp changes to a reddish color.

Place shrimp into a buttered casserole. Cook for another 3-4 minutes and cover the shrimp with the cracker stuffing. Bake at 325°F for about 20 minutes or until shrimp are pink.