**BAR- B- QUE SHRIMP** PATTI BARROVECHIO

2 POUNDS OF SHRIMP DEHEADED AND CLEANED (MEDIUM TO LARGE)

1 SMALL CAN OF ORANGE JUICE

½ STICK OF MARGARINE

PLACE SHRIMP IN A TWO INCH BAKING PAN

MAKE A SINGLE LAYER

SPRINKLE WITH WHITE PEPPER, DRIZZLE MELTED BUTTER OVER TOP, DRIZZLE OJ

GARNISH WITH ORANGE SLICES