

BAKED SHRIMP SCAMPI (OVERNIGHT)

F EASY

Last Modified: 12/02/2016

PREP: 24 Hrs
COOK: 15 Min
OVEN: 425

SEAFOOD

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Extra Large Shrimp (26 / 30 Count)	Raw
1	Whole	Lemon	Halved
1	Whole	Lemon	Wedged

WINE MARINADE

1/4	Cup	Dry White Wine (Chablis)	
4	Tbsp	Extra Virgin Olive Oil (EVOO)	
2	Tsp	Kosher Salt	
1	Tsp	Fresh Ground Black Pepper	

CRUMB TOPPING

2	Sticks	Unsalted Butter	Softened
6	Tbsp	Garlic	Minced
1/4	Cup	Shallots	Minced
3	Tbsp	Fresh Italian Parsley Leaves	Minced
1	Tsp	Fresh Rosemary Leaves	Minced
1/4	Tsp	Crushed Red Pepper Flakes	Optional
1	Tsp	Lemon Zest	
2	Tbsp	Lemon Juice	
1	Extra Large	Egg Yolk	
1	Cup	Panko Bread Crumbs (Kikkoman)	
1/2	Cup	Parmesan Cheese	Grated

PREPARATION

FACTOID	Using Extra Large Shrimp (26/30) allows for roughly 7 ~ 8 Shrimp per serving dish. Substituting Jumbo Shrimp (21/25) will allow for roughly 6 ~ 7 Shrimp per serving. The Shrimp should be Butterflied & they will "appear" to be larger than they are.
NOTE	The only true difference between this "overnight" version and the same-day version is that you get to do ALL of the preparation the night before and simply bake the Scampi just before your guests arrive.
TOOLS	1) Large Mixing Bowl 2) 8 - Scampi Serving Dishes 3) Large Zip Lock Bag
FACTOID	BUTTERFLY SHRIMP: Take a sharp pointed knife and slice almost through each Shrimp from where the tail shell ends to the front along where the vein was, cut until it can be spread open - CAREFUL! Do NOT cut them all the way through. ALTHOUGH - Colossal and larger Shrimp SHOULD be cut completely through, leaving the tail intact to hold the two large Shrimp Strips together.

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PREP	CRUMB TOPPING 1) Mince the Garlic Cloves and set them aside. 2) Mince the Shallot and add it on top of the Garlic. 3) Mince the Parsley Leaves and add them on top of the Garlic. 4) Mince the Rosemary Leaves and add them on top of the Garlic. 5) Grate the Parmesan Cheese and set it aside.
1	The Day Before: Peel, de-vein and rinse the Shrimp. Butterfly (with the hinge nearest where the feet were) and set them aside in cold water. If the Shrimp are Colossal and above, slice them completely through instead of Butterflying them for complete cooking. Leave the tail shells on (See Pictures).
2	The Day Before MARINADE: In a large zip lock bag, mix the White Wine, Olive Oil, Salt and Pepper together. Pat the Shrimp dry and add them into the bag. Squeeze out the air, seal and squeeze to coat them with the Sauce and refrigerate them for at least 1 to 2 hours.
3	The Day Before CRUMB TOPPING: In a medium mixing bowl, add in the Softened Butter and fork in the Parsley, Rosemary, Red Pepper (if using), Garlic, Lemon Zest, Shallot, Egg Yolk, Lemon Juice and Bread Crumbs.
4	The Day Before: Arrange the Shrimp, butterfly cut down, around the outside of the scampi serving dishes with the tails pointing up and facing inward. Divide any remaining Marinade equally between each serving. Divide and evenly crumble the topping over the top of the Shrimp.
5	The Day Before: Seal the dishes loosely with plastic wrap and refrigerate them overnight.
6	Remove and unseal the dishes approximately 1/2 hour before baking them. Preheat the oven to 425 degrees with a rack just below center. Bake the Shrimp for 10 to 12 minutes, until the Shrimp are pink and the Butter Sauce has melted and is bubbling. Remove them from the oven and squeeze a little juice from the remaining 1/2 Lemon evenly over the top.
OPTION	You may optionally broil the dishes on high to get the Bread Crumb Topping brown and crispy. (Move the rack up near the broiler).
SERVE	Serve them immediately with Lemon Wedges on the side.

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