

# BAKED SHRIMP SCAMPI

F EASY

Last Modified: 12/02/2016

PREP: 2 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

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

## PREPARATION

<b>HINTS</b>	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.
<b>TOOLS</b>	1) Large Mixing Bowl 2) Medium Mixing Bowl 3) 8 - Scampi Serving Dishes 4) Large Zip Lock Bag
<b>FACTOID</b>	<b>BUTTERFLY SHRIMP:</b> 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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<b>PREP</b>	<p><b>CRUMB TOPPING</b></p> <p>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.</p>
<b>1</b>	<p><b>Two Hours Before:</b> 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).</p>
<b>2</b>	<p><b>Two Hours Before: MARINADE:</b> Mix the White Wine, Olive Oil, Salt and Pepper. Place the Marinade along with the Shrimp in a zip lock bag, squeeze out the air, seal and refrigerate them for 1 to 2 hours <b>MAXIMUM</b>.</p>
<b>CAUTION</b>	<p>Refrigerating Shrimp in Wine (or any other acid / alcohol for that matter) for more than 2 hours will begin to "cook" them and they will end up tough and rubbery.</p>
<b>3</b>	<p><b>Two Hours Before: TOPPING:</b> 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, Juice from 1/2 the Lemon, the Parmesan Cheese and Bread Crumbs.</p>
<b>4</b>	<p>Place 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 between each serving. Divide and evenly crumble the topping over the top of the Shrimp.</p>
<b>5</b>	<p>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.</p>
<b>OPTION</b>	<p>You may optionally broil the dishes on high to get the Bread Crumb Topping brown and crispy. (Move the rack up near the broiler).</p>
<b>SERVE</b>	<p>Remove from the oven and Squeeze the juice from the remaining 1/2 Lemon over the top. Serve immediately</p>