

CREAMY SHRIMP SCAMPI

F EASY

Last Modified: 12/05/2016

PREP: 15 Min
COOK: 30 Min
STOVETOP

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Jumbo Shrimp (21 / 25 Count)	Raw
1	Small	Lemon	Wedged

BRINE

1	Quart	Water	
2	Tbsp	Granulated Sugar	
3	Tbsp	Kosher Salt	

BINDER

3	Tbsp	Lemon Juice	
1	Tsp	Corn Starch	

GARLIC BUTTER SAUCE

4	Tbsp	Salted Butter (Cold)	Pats
1	All	Shrimp Shells	
8	Cloves	Garlic	Thin Slice
1	Cup	Dry White Wine (Chablis)	
2	Tbsp	Extra Virgin Olive Oil (EVOO)	Divided
4	Sprigs	Fresh Thyme	
1/2	Tsp	Red Pepper Flakes	
1/4	Tsp	Fine Ground Black Pepper	
1/4 +/-	Cup	Fresh Parmesan Cheese (To Taste)	Grated
3 +/-	Tbsp	Fresh Italian Parsley Leaves (To Taste)	Chopped

PREPARATION

FACTOID	Simple classic Shrimp in an extremely rich and flavorful Garlic Butter Sauce. This WILL end up being your go-to Shrimp Scampi Recipe.
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) 4 - Shrimp Scampi Dishes 3) Large Stainless Steel Skillet & Lid 4) Large Fine Wire Strainer 5) Slotted Spoon
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Thinly slice the Garlic Cloves and set them aside. 2) Peel, rinse & de-vein the Shrimp and set them aside (reserve all of the Shells). 3) Grate the Parmesan Cheese & set it aside 4) Chop the Parsley Leaves and set them aside. 5) Cut the Small Lemon into 4 wedges and set them aside. 6) Cut the Butter into pats and cut each pat into quarters and set them aside

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1	In a large mixing bowl, whisk the Water, Sugar and Salt together until completely dissolved. Add in the cleaned Shrimp, cover with plastic wrap and refrigerate or 15 minutes.
2	Meanwhile, in a large skillet over high heat, add in a tablespoon of EVOO and heat until it shimmers. add in the reserved Shrimp Shells and cook until they turn pink and a few white and brown spots appear.
3	Add in the White Wine and Sprigs of Thyme. Lower the heat to a simmer and cook for no more than 5 minutes.
4	Strain the mixture through a fine wire strainer pressing with a spoon to extract as much liquid as possible and discard the solids. Wipe out the skillet with a folded paper towel. You should have about 2/3 cup of liquid.
5	In the skillet over high heat, add in another tablespoon of EVOO and heat until it shimmers. add in the Garlic and cook while stirring until it is coated with the Oil. Add in the Red Pepper Flakes and Black Pepper and cook until the Garlic is lightly browned, about 3 to 5 minutes total.
6	Add in the Shrimp and reserved Stock. Cover and poach the Shrimp stirring a couple of times for about 4 to 5 minutes. Once the Shrimp are opaque, they are done. Remove the Shrimp with a slotted spoon.
7	In a small mixing bowl, whisk together the Lemon Juice and Corn Starch. Whisk the Binder into the Sauce and cook for 1 minute and the mixture thickens.
8	Whisk in the cold Butter Cubes until just melted. Whisk in the Parsley. Add the Shrimp back in and stir to coat them thoroughly, cook until just heated through, about 2 minutes.
9	Divide the Shrimp evenly and arrange them attractively in the 4 Scampi dishes. Divide any Sauce remaining in the skillet over each serving. Squeeze a wedge of Lemon over the top of each serving and sprinkle the top generously with Parmesan Cheese.
SERVE	Serve immediately with a slice of Crusty Bread on the side to sop up the extra Sauce.