

# SHRIMP SCAMPI

Last Modified: 12/05/2016

PREP: 15 Min  
COOK: 30 Min  
STOVETOP

**F EASY**

SEAFOOD

**MAKES 8 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Extra Large Shrimp (26 / 30 Count)	Raw

## GARLIC BUTTER SAUCE

2	Sticks	Salted Butter	
6	Tbsp	Garlic	Minced
1/4	Cup	Dry White Wine (Chablis)	
3	Tbsp	Lemon Juice	
1/2 +/-	Cup	Fresh Parmesan Cheese (To Taste)	Grated
1/3 +/-	Cup	Fresh Italian Parsley Leaves (To Taste)	Chopped

## PREPARATION

<b>FACTOID</b>	Simple classic Shrimp in a flavorful Garlic Butter Sauce
<b>TOOLS</b>	1) Medium Mixing Bowl 2) 8 - Shrimp Scampi Dishes 3) Large Saucepan
<b>PREP</b>	<b>DISH</b> 1) Mince the Garlic Cloves and set them aside. 2) Grate the Parmesan Cheese and set it aside. 3) Chop the Parsley Leaves and set them aside.
<b>1</b>	Peel, de-vein and rinse the Shrimp and set them aside. Optionally, leave the tail shells on.
<b>2</b>	In a large saucepan over low heat, melt the Butter. add in the Garlic & cook for 10 minutes – do not allow either the Butter or Garlic to brown even slightly.
<b>3</b>	Increase the heat to medium, add in the Shrimp, White Wine and Lemon Juice, cook until the Shrimp have just barely begin to turn pink.
<b>4</b>	Add in the Parsley and toss well. Place the mixture in serving dishes and divide any remaining Sauce between the dishes, Sprinkle the tops with Parmesan Cheese and place them closely beneath a high broiler, broil until the Butter bubbles and the Cheese melts and browns slightly, watch closely to prevent burning.
<b>SERVE</b>	Serve immediately while hot.