



SHRIMP SCAMPI



Ingredients

1 – 1 ½ pounds fresh large or jumbo shrimp, peeled, deveined, with tails on (your fish monger can peel and devein for you if you ask)

Kosher salt and fresh ground black pepper (or table salt and pepper)

8 Tablespoons unsalted butter or 6 T butter and 2 T olive oil (garlic olive oil adds an extra layer of garlic flavor)

3 cloves of garlic, grated or minced

1 teaspoon crushed red pepper flakes

1 teaspoon paprika

1 teaspoon garlic powder

1 teaspoon onion powder

1/2 teaspoon oregano, dry

1/2 teaspoon thyme, dry

1/3 cup dry white wine or vegetable stock

2 Tablespoon fresh squeezed lemon juice (about 1 lemon)

1 Tablespoon chopped flat leaf parsley

Instructions

1. Heat a large skillet. Dry the shrimp. Sprinkle with salt and pepper.
2. Melt 2 Tablespoons butter in skillet and add half the shrimp. Cook until pink (done) about 2 minutes per side.
3. Move to bowl or plate.

4. Heat another 2 Tablespoons butter in skillet and add the other half of the shrimp. Cook until pink (done).
5. Add 2 Tablespoons of butter or olive oil and add the spices. Cook 30 seconds. Do not burn. And do not crowd the pan while cooking.
6. Stir in the wine or broth. Heat to boiling and cook about 1 minute until slightly thickened.
7. Stir in 2 Tablespoons butter and parsley. Stir.
8. Add shrimps and toss. Taste and adjust if necessary. DO NOT OVERCOOK.
9. Serve.

Serve with fresh bread, fresh noodles, or rice pilaf. YUMMY! HEALTHY! DELICIOUS!

CHEF'S NOTES:

I think any seafood is best served fresh, so adjust quantities to fit number of people being served. After cooked I do not freeze seafood. Just my preference.

Served with a fresh salad rounds out a great meal. This is worth saving and splurging for during shrimping season or brought in a trusted seafood store.

Hoping you will try this simple shrimp dish. It is so quick to prepare you can make this on a weeknight.

Please enjoy! 😊

Recipe by: Granni K