



## Shrimp Scampi

Rob Hull

Serving size: 2

### Ingredients

8 to 12 jumbo shrimp, raw, in the shell (approx. 2/3 pounds)  
salt to taste  
black pepper, freshly ground, to taste  
1/4 cup butter  
2 tablespoons parsley, minced  
2 garlic cloves, pressed  
2 tablespoons fresh lemon juice

### Directions

Wash the shrimp and remove the legs and shells, leaving the tails attached. If desired, devein shrimp by making a shallow cut down the center back of each shrimp. Open cut and rinse away exposed vein.

Melt butter in a 10 inch skillet over medium heat. Stir in garlic. Sauté briefly, but do not brown.

Add shrimp. Sauté 1 to 2 minutes on each side until shrimp turn pink and flesh is opaque and firm.

Pour lemon juice over shrimp. Sprinkle with salt and pepper.

Place shrimp on plate.

Working quickly, raise heat and boil pan juices until syrupy. Stir in minced parsley. Pour over shrimp. Serve immediately.  
Makes 2 servings.