

Shrimp Scampi 2

written by The Recipe Exchange | May 27, 2016

Ingredients

12 – 16 oz peeled, deveined, tail-on shrimp
2 tablespoons unsalted butter, melted
4 cloves garlic, minced
1/4 teaspoon salt
3 light dashes cayenne pepper, optional
1/4 cup white wine
1 tablespoon freshly squeezed lemon juice
1 tablespoon chopped Italian flat leaf parsley

Directions

Rinse the shrimp, drain and pat dry with paper towels.

Heat up a skillet (cast-iron preferred) on medium heat and add the butter. Saute the garlic a few times before adding the shrimp. Add the salt and cayenne pepper (if using). Stir to combine well with the garlic before adding the white wine and lemon juice.

Stir and cook until the white wine evaporates a little bit. Add the parsley, stir well and serve immediately.