

# Walkers Wood Shrimp

written by The Recipe Exchange | May 31, 2015

## **Ingredients**

1/2 cup dry white wine  
1/4 cup fresh-squeezed lemon juice  
1 Tbls. granulated sugar  
1 Tbls. ground black pepper  
1 tsp. salt  
1 pinch dried thyme  
1 cup heavy whipping cream  
1 cup real butter – sliced, room temperature  
1 lb. peeled and deveined shrimp  
garlic pepper salt blend – as needed  
olive oil OR vegetable oil – as needed

## **Directions**

In a saucepan over medium-high heat, combine wine, lemon juice, sugar, pepper, salt, and thyme. Bring to a boil and reduce by half.

Reduce heat to medium, add cream to pan, and cook, stirring often, until thick.

Remove pan from heat and slowly whisk in butter until melted.

Cover pan, set aside, and keep warm.

Lightly coat shrimp with garlic pepper salt.

Sauté shrimp in a small amount of olive oil a skillet over medium-high heat until pink. Do not overcook.

Pour prepared sauce over shrimp.