

## Shrimp Scampi

### Ingredients:

2 pounds of peeled and deveined shrimp (leave tail on)  
2tbs unsalted butter  
2 tsp. minced garlic (use fresh if you have it)  
1 tsp. fresh lemon juice (can substitute if needed)  
2tsp chopped parsley  
zest of one lemon  
1/4 cup of your favorite white wine (if you won't drink it, don't cook with it)

Once the shrimp are clean, sprinkle with salt and pepper and place in a large dish or pan; patting dry.

Heat skillet using medium heat; adding butter. Once butter stops foaming add shrimp all at once and cook for one minute over high heat. Do not stir the shrimp..... Add the garlic and cook additional minute or so and then flip the shrimp; cooking for about another minute. Remove from heat and place in a bowl.

Add wine and lemon juice; bringing to a boil. This only takes 30-45 seconds. Make sure you deglaze the pan and then add the lemon zest and parsley to the pan. Pour over the shrimp and enjoy.