

# Shrimp Scampi

This is simple recipe. Sally likes to serve it over orzo. We especially like to make this in Charleston with local shrimp.



## Ingredients:

- 2 Tbsp. olive oil
- 2 lb. shrimp, deveined
- 3 Tbsp. unsalted butter
- 4 cloves of garlic
- 2 Tbsp. lemon juice
- 1 Tbsp. dry vermouth
- 2 Tbsp. minced parsley
- 1 pinch cayenne pepper
- 1 pinch of salt
- 1 pinch of pepper

## Equipment

- Fry pan

## Shrimp Scampi:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Remove shells from shrimp	5
	Mince garlic	2
	Heat skillet without oil until hot	2
	Add olive oil to skillet. Swirl to coat	1
	Add half the shrimp. Stir until just opaque	1
	Transfer shrimp to bowl. Repeat with remaining shrimp. Reserve shrimp and juices.	1
	Return skillet to medium low heat	1
	Melt 1 Tbsp. butter.	1
	Add garlic. Cook until fragrant	1/2
	Remove pan from heat. Add lemon juice and vermouth.	1
	Add remaining butter, parsley, cayenne, salt, and pepper	1
	Return shrimp and juices to pan. Toss to combine	1
	Total	17