

Shrimp Scampi

We made this with fresh shrimp that we drove to McClellanville SC to buy. We had a nice meal of grilled shrimp and scallops at T W Graham & Co. while we were there.

Ingredients:

- 2 cloves garlic
- 1/4 medium bunch of parsley
- 1 lb. raw shrimp
- 1/2 tsp. kosher salt
- 1/4 tsp. fresh ground pepper
- 2 Tbsp. olive oil (divided)
- 2 Tbsp. unsalted butter
- 3/4 cup dry white wine
- 1 pinch red pepper flakes
- 1/2 medium lemon



Equipment:

- Large skillet
- Paper towel

Shrimp Scampi:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Mince 2 cloves of garlic	2
	Rinse and dry 1/4 bunch of parsley. Chop to make 2 Tbsp.	3
	Peel and devein 1 lb. raw shrimp	5
	Pat shrimp dry with paper towel	1
	Season shrimp with 1/2 tsp. kosher salt and 1/4 tsp. black pepper	2
	Heat 1 Tbsp. olive oil in a large skillet until shimmering	2
	Add shrimp in a single layer. Cook until just cooked through and opaque	3
	Transfer shrimp to a plate	1
	Heat 1 Tbsp. olive oil and 2 Tbsp. butter until butter is melted	2
	Add minced garlic and cook until golden brown	1
	Add 1/2 cup white wine and a pinch of pepper flakes	1
	Cook until reduced by half. Stir to incorporate brown bits still in the pan.	6
	Return the shrimp to the pan plus any accumulated liquid	1
	Add chopped parsley.	1
	Cut a lemon in half and squeeze the juice over the shrimp	1
	Total	32