

Joe Theismann's Shrimp Scampi Melt Dip

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Servings: 5

BINO'S SPECIAL BUTTER

1 clove garlic, chopped

1 tablespoon shallots, chopped

salt (to taste)

pepper (to taste)

4 tablespoons butter

DIP

1 tablespoon canola oil

3 jumbo shrimp (15 count size)

1 teaspoon shallots, chopped

1 teaspoon garlic, chopped

1 ounce white wine

pinch salt

pinch pepper

pinch red pepper flakes

*2 tablespoons Bino's Special Butter,
divided*

1 wedge lemon

bread crumbs

2 slices provolone cheese

*5 slices French bread, spread with
garlic butter*

Preparation Time: 25 minutes

Make Bino's Special Butter: In a saucepan, saute' the garlic, shallots, salt and pepper for i-1/2 minutes. Add the mixture to the cold butter and mix well. Set aside.

In a skillet over medium heat, heat the canola oil.

Cut the shrimp lengthwise (six pieces total). Add the shrimp to the skillet. Saute' for 1 minute. Add the shallots and garlic. Saute' for 30 seconds.

Add the wine, salt, pepper, red pepper flakes, and one tablespoon of Bino's butter. Squeeze the lemon wedge over the top. Saute' for 1 minute.

Layer the shrimp in the bottom of an ovenproof bowl. Pour the garlic-shallot mixture over the shrimp. Sprinkle with bread crumbs as desired.

Top the bread crumbs with one tablespoon of Bino butter and two slices of provolone cheese. Place in the oven for 3 minutes until the cheese is melted and bubbling.

Place under the broiler until the cheese is lightly browned. Carefully remove from the oven. Place the bowl on a plate.

Serve with five slices of French bread, toasted and spread with garlic butter.

Per Serving (excluding unknown items): 1544 Calories; 40g Fat (23.4% calories from fat); 54g Protein; 239g Carbohydrate; 14g Dietary Fiber; 61mg Cholesterol; 3319mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 6 1/2 Fat.