

Shrimp Scampi VI

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 10

1/2 cup onion, chopped

3/4 to one cup olive oil or butter

3 to 5 cloves garlic, minced

2 tablespoons fresh lemon juice

1 1/2 teaspoons salt

3/4 teaspoon pepper

3 pounds raw large shrimp, peeled and deveined

*1/2 cup parsley, chopped
lemon wedges*

Turn on the broiler.

In a small saucepan, combine the onion, olive oil, garlic, lemon juice, salt and pepper. Simmer over low heat until the onion is soft.

Place the shrimp into the bottom of a broiler pan. Pour the onion mixture over the shrimp, turning to coat evenly.

Broil for 3 to 5 minutes until the shrimp turn pink.

Arrange on a serving plate. Sprinkle with parsley and garnish with lemon wedges.

Per Serving (excluding unknown items): 7 Calories; trace Fat (calories from fat); trace Protein; 0g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 322mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat.