## **Garlic Shrimp II**

Susan McEwen McIntosh "Southern Living" Cooking Light - 1983

#### Servings: 6

6 cups water 2 pounds unpeeled large fresh shrimp vegetable cooking spray 1/4 cup scallions or green onions, chopped 2 teaspoons minced garlic 1/4 cup dry white wine 1/4 cup water 1 teaspoon lemon juice 1/2 teaspoon salt 1/8 to 1/4 teaspoon coarsely ground black pepper 1 teaspoon dried whole dillweed 1 teaspoon fresh parsley, chopped 3 cups hot cooked rice Bring the water to a boil. Add the shrimp and return to a boil. Reduce the heat and simmer for 3 to 5 minutes. Drain well. Rinse with cold water. Peel and devein the shrimp.

Coat a large skillet with cooking spray. Place over medium heat until hot. Add the scallions and garlic. Saute' until the scallions are tender.

Add the shrimp, white wine, water, lemon juice, salt and pepper. Cook over medium heat for about 5 minutes, stirring occasionally. Stir in the dillweed and parsley.

Serve over rice.

Per Serving (excluding unknown items): 129 Calories; trace Fat (2.1% calories from fat); 3g Protein; 27g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 188mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat.

#### Seafood

#### Bar Canvina Nutritianal Analysis

Calories (kcal):	129	Vitamin B6 (mg):	.9mg
% Calories from Fat:	2.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	89.2%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	8.8%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Niacin (mg): 2mg	54mcg
Saturated Fat (g):	trace		2mg
Monounsaturated Fat (g):	trace		0mg 7
Polyunsaturated Fat (g):	trace	% Refuse:	0.0%
			1

Cholesterol (mg):	0mg
Carbohydrate (g):	27g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	188mg
Potassium (mg):	56mg
Calcium (mg):	22mg
Iron (mg):	trace
Zinc (mg):	1mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	21IU
Vitamin A (r.e.):	2RE

# Food ExchangesGrain (Starch):1 1/2Lean Meat:0Vegetable:0Fruit:0Non-Fat Milk:0Fat:0

0

Other Carbohydrates:

### **Nutrition Facts**

Servings per Recipe: 6

#### Amount Per Serving

Calories 129	Calories from Fat: 3
	% Daily Values*
Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 188mg	8%
Total Carbohydrates 27g	9%
Dietary Fiber trace	2%
Protein 3g	
Vitamin A	0%
Vitamin C	2%
Calcium	2%
Iron	2%

\* Percent Daily Values are based on a 2000 calorie diet.