
Lemon Shrimp

*Mindy and Miles Millwee - Hillview Grill Restaurant - Sarasota
Sarasota's Chef Du Jour - 1992*

Servings: 4

12 ounces peeled and deveined shrimp (medium 40 count)

4 tablespoons oil (olive or canola)

juice of two lemons

8 tablespoons (one stick) butter

16 ounces fresh pasta (linguine or spaghetti)

Cook the pasta according to package directions.

In a large saucepan, heat the oil to medium-high temperature. Add the shrimp, saute' quickly until 3/4 cooked. Turn off the heat. Add the lemon juice and butter. Add the cooked and drained pasta to the saucepan.

Toss together, coating all of the pasta with liquid. Pull the pasta from the pan with tongs.

Place the pasta in a bowl. Pour the remaining liquid and shrimp over the pasta.

Garnish with lemon slice and fresh parsley.

Seafood

Per Serving (excluding unknown items): 1626 Calories; 184g Fat (99.5% calories from fat); 2g Protein; trace Carbohydrate; 0g Dietary Fiber; 497mg Cholesterol; 1873mg Sodium. Exchanges: 36 1/2 Fat.