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# Shrimp Camille

*Camille Atkinson - Hudson's Ann Arbor*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 2

**1/2 pound medium-large shrimp**

**1/4 cup butter**

**1/8 teaspoon lemon juice**

**1/2 teaspoon garlic powder**

**1/4 cup white wine**

**2 tablespoons bread crumbs**

**hot cooked rice**

Remove the tails, clean and devein the shrimp.

In a medium skillet over medium heat, saute' the shrimp in butter, lemon juice and garlic powder for about 3 minutes or until the shrimp turn pink.

Add the wine. Simmer for 3 minutes. Add the bread crumbs and stir until the sauce is reduced and the crumbs make a light coating.

Serve with rice.

## Seafood

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*Per Serving (excluding unknown items): 252 Calories; 23g Fat (88.4% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 294mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 4 1/2 Fat.*