

Shrimp Scampi IV

Kendall White

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Servings: 8

2 pounds jumbo shrimp
1/2 cup olive oil
4 cloves garlic, chopped
1 cup dry white wine
juice of two lemons
1 tablespoon fresh basil
2 tablespoons fresh parsley
1/4 pound cold sweet butter,
chunked

Peel and devein the shrimp

In a large pan over moderate heat, saute' the shrimp in olive oil. Deglaze the pan with white wine.

Add the garlic and lemon juice. Reduce the liquid to half. Add the herbs.

Add the cold butter over low heat to complete the sauce. Add the salt and pepper to taste.

Serve over linguini.

Per Serving (excluding unknown items): 262 Calories; 15g Fat (58.2% calories from fat); 23g Protein; 2g Carbohydrate; trace Dietary Fiber; 173mg Cholesterol; 170mg Sodium. Exchanges: 3 Lean Meat; 0 Vegetable; 2 1/2 Fat.