

Shrimp Scampi V

Lois Hays

The Church of St. Michael and St. George - St. Louis, MO - 1985

Servings: 2

*1/4 cup butter or margarine
1 tablespoon olive oil
12 jumbo shrimp, peeled
and deveined
2 cloves garlic
1 tablespoon chopped
parsley
1 tablespoon dry white wine
1 1/2 teaspoons lemon juice
salt
pepper*

In a medium skillet, heat the butter and olive oil. Add the shrimp and saute' until done, about 5 minutes. Pour off the pan drippings into a small saucepan.

To the saucepan, add the garlic, parsley, wine, lemon juice, salt and pepper. Cook over high heat for 1 minute.

Pour the sauce over the shrimp.

Per Serving (excluding unknown items): 274 Calories; 30g Fat (97.1% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 236mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 6 Fat.