

CHEF SARA RHODES

SHRIMP SCAMPI

Serves 4

1 ½ lb. jumbo shrimp, shelled and deveined, tail left on
1 ½ Tbsp. minced garlic
¼ cup white vermouth
6 Tbsp. unsalted butter, cut into chunks
1 tsp. lemon juice
2 tsp. finely chopped parsley

Put the shrimp on a plate and pat them dry. Season them with salt and pepper.



Heat a sauté pan over medium high heat. Add a little olive oil. When oil is hot, add the shrimp. Sauté shrimp for 1 minute. Add the garlic and sauté one minute more. Turn the shrimp over and add the white vermouth, butter and the lemon juice. Cook another 3 to 4 minutes. Take off the heat and add the parsley.

If serving over pasta, have the pasta in a pasta bowl or an au gratin dish. Place a few shrimp over the pasta. Spoon the butter and garlic sauce over all.

If desired, smaller shrimp, such as 31 to 35 ct. can be used. 6 oz. of shrimp total per serving.