

CHEF BABA

SHRIMP SCAMPI

INGREDIENTS

3 dz.large peeled deveined Shrimp

6 tbs. minced Garlic

2 oz.Extra Virgin Olive Oil

4 oz.Butter

4 oz.dry White Wine

2 Oz.Lemon Juice

2 oz.fresh Italian Parsley - chopped

Salt & Pepper to taste

METHOD

Add the olive oil to a hot sauté pan and add the garlic. When the garlic starts to toast add the wine & the shrimp. Season with lemon, parsley salt & pepper. Cover with a lid until the shrimp turn pink about 3-5 minutes. Serve over pasta or with a fresh vegetable.

BON APPÉTIT