

Idiot's Kitchen Recipe – Shrimp Scampi

Recipe from www.idiotskitchen.com



Ingredients:

1 pound big shrimp, peeled and de-veined – buy really good shrimp like Key West Pink Shrimp
1 Tablespoon Olive Oil
3-4 Tablespoons Butter, divided
4-5 cloves garlic, finely chopped
¼ - ½ teaspoon red pepper flakes
½ cup fresh parsley, chopped
½ cup dry vermouth (or white wine)
½ lemon, juiced
Salt & Pepper

Heat 1 Tablespoon olive oil in a non-stick pan over high heat. Add the shrimp and cook very quickly – only about 1 minute per side until they are bright pink and the edges just start to curl. Remove the cooked shrimp from the pan and set aside.

Turn the heat on the pan down to medium and add 2 Tablespoons of butter, the chopped garlic and ¼ to ½ teaspoon red pepper flakes. Cook the garlic in the butter for a few minutes taking care and stirring so that the butter does not brown.

Add the juice of ½ lemon and ½ cup dry vermouth. Bring the sauce up to a simmer and cook for 2-3 minutes until slightly reduced. Add ½ cup of chopped fresh parsley and 2 more Tablespoons of butter. Whisk until the sauce is glossy.

Return the shrimp to the pan and bathe in the sauce. Cook only a minute more to reheat the shrimp, season to taste with salt and pepper, and serve immediately. Be sure to have some good crusty bread for dipping in the sauce.