

Idiot's Kitchen Recipe – Quick Spiced Shrimp

Recipe from idiotskitchen.com – Adapted from *The Essential NY Times Cookbook*



Ingredients:

1 pound large shrimp, peeled & deveined
4 Tablespoons butter (½ stick), divided
2 cloves garlic, finely chopped
2 teaspoons fresh rosemary, finely chopped
1 teaspoon fresh thyme, finely chopped
¼ teaspoon dried oregano
1 bay leaf
1-2 dashes cayenne pepper
½ cup dry white wine
Fresh parsley for garnish
Salt & Pepper

This shrimp cooks in minutes so be sure to have all of your ingredients chopped and assembled before you begin.

Melt 2 Tablespoons butter in a large skillet over medium high heat. Add 2 cloves of chopped garlic, 2 teaspoons fresh rosemary, 1 teaspoon fresh thyme, ¼ teaspoon dried oregano, 1 bay leaf, and 1-2 dashes of cayenne pepper. Sauté the herbs in the butter for 30 seconds but do not let the butter brown.

Add 1 pound of large, peeled and deveined shrimp and cook for 3 minutes, shaking or stirring the pan occasionally.

Add the remaining 2 Tablespoons of butter and ½ cup of dry white wine. Continue to cook for an additional 3 minutes until the sauce has thickened and the shrimp are vibrant pink and cooked through.

Season to taste with salt & pepper and garnish with chopped parsley.

Serves 2 as an entrée or 4 as an appetizer.