

## ***SCAMPI WITH GARLIC BUTTER***

- 1 pound of jumbo shrimp (prawns), peeled & deveined
  - ¼ cup butter
  - ¼ cup olive oil
  - 1 tablespoon lemon juice (about ½ lemon)
  - ¼ cup finely chopped shallots or scallions
  - 1 tablespoon finely chopped garlic
  - 1 teaspoon salt
  - Freshly ground black pepper
  - ¼ cup finely chopped parsley (preferably Italian flat-leaf parsley)
  - Lemon wedges for garnish
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1. Rinse shrimp and pat them dry with paper towels. Place in flame-proof baking dish in one layer.
  2. Melt butter in olive oil over low heat, remove from heat and stir in lemon juice, shallots or green onions, garlic, salt, and pepper to taste. Pour over shrimp, and turn shrimp over to coat all sides. Allow to marinate for 15 to 30 minutes.
  3. Preheat broiler to highest setting. Adjust rack so that shrimp will be 4 to 6 inches from heat. Broil shrimp in butter sauce for about 3 to 4 minutes, then turn shrimp over and broil the other side for about 3 minutes; they will begin to brown and will feel firm when done.
  4. Remove from broiler, sprinkle with chopped parsley, and serve shrimp and sauce garnished with lemon wedges.