

From the kitchen of Winnebago Fishing

Grandma's Shrimp Scampi

Grandma's Shrimp Scampi Recipe is awesome with garlic and butter. I will show you how easy it really is and will make your guests wanting more!

Here are the ingredients you will need

1 pound of large raw shrimp, peeled and deveined
or the pre cooked shrimp peeled and deveined

3 tablespoons of unsalted butter, softened

1/8 cup of olive oil

4-6 cloves of garlic, chopped

1 tablespoon of lemon juice

1/4 cup of white wine

salt and pepper to taste

1/4 cup of parmesan cheese

Now in a med pot with a quart of boiling water place a 1 LB of raw shrimp, 3 tbsp of salt and reduce the heat. Cover your pot of shrimp and let simmer until the shrimp has lost its glossy color and is opaque in color about 5-7 minutes. If you are using the precooked shrimp, cook the shrimp on med heat just long enough to heat them and then you can add the shrimp to this awesome garlic butter sauce as follows...

Place the butter and oil into a large sauté pan and heat to melt the butter. Add garlic and sauté for 1 minute. Next add the white wine, lemon juice, salt and pepper, and the shrimp. Cook until the shrimp turns opaque or pink, stirring occasionally. Finally stir in the Parmesan cheese before serving. This is great served over some angel hair pasta or steamed rice if you prefer.