



Shrimp Scampi

Serves 2

Ingredients:

About 3/4 lb. medium size raw shrimp shelled & deveined

6 tb. butter or margarine

1 tb. minced green onion

1 tb. olive or salad oil

4-5 cl. garlic minced or pressed

2 ts. lemon juice

1/4 ts. salt

2 tb. minced parsley

1/4 ts. grated lemon peel

Ds. hot pepper seasoning

Pat shrimp dry with paper towels; set aside. Melt butter in a wide frying pan over medium heat. Stir in green onion, oil, garlic, lemon juice, and salt; cook until bubbly.

Add shrimp to pan and cook, stirring occasionally, until shrimp turns pink (4 to 5 minutes). Stir in parsley, lemon peel, and hot pepper seasoning.