

Shrimp Scampi - serves 6-8

2 lb. large raw shrimp
½ cup butter or margarine
6 cloves garlic, crushed
1 tsp salt

2 tsp grated lemon peel
2 tbsp lemon juice
6 lemon wedges

1. Preheat oven to 400 °
2. Remove shells from shrimp. De-vein, wash under running water and drain on paper towels.
3. Melt butter in 13 x 9" pan in oven. Add salt, garlic, and 1 tbsp parsley, mix well.
4. Arrange shrimp in a single layer in baking dish.
5. Bake uncovered for 5 minutes.
6. Turn shrimp. Sprinkle with lemon peel, lemon juice, and remaining parsley.
7. Bake for 8-10 minutes, or just until tender.
6. Arrange shrimp on heated serving platter. Pour garlic butter over all. Garnish with lemon wedges.