Pan Seared Shrimp with Garlic Lemon Butter

From Food.com on Ashley's Cooking Adventures

Ingredients
3 tablespoons butter, softened
1 medium garlic clove, minced (I used 2 teaspoons store bought minced garlic)
1 tablespoon lemon juice
2 tablespoons fresh parsley, chopped
1/8 teaspoon salt
2 tablespoons olive oil
1 1/2 pounds shrimp (21-25 shrimp), peeled and deveined
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon sugar

Directions
Beat butter with a fork in a small bowl until light and fluffy. Stir in the garlic, lemon juice, parsley, and 1/8 teaspoon salt until combined. Set aside.

Heat 1 tablespoon of olive oil in a large pan over high heat. Meanwhile toss shrimp with salt, pepper, and sugar in a bowl. Add half of the shrimp to the pan in a single layer and cook until spotty brown and the edges turn pink, about 1 minute on the first side then flip and heat about 30 seconds on the other side. Remove from heat using tongs and transfer to a large bowl. Repeat with the remaining shrimp and oil. Then return the first batch of shrimp to the pan along with the flavored butter and toss to combine. Serve hot over cous cous, rice, or even lettuce to make a nice salad.