

Garlicky Shrimp Scampi

Ingredients:

1 ½ pounds large shrimp (peeled, deveined, with tail intact)

½ Cup all purpose flour

Kosher salt

Freshly ground black pepper

2 Tablespoons olive oil or vegetable oil

8-10 Tablespoons butter

4 cloves minced garlic

¼ Cup dry white wine

Zest of one lemon

2 tablespoons fresh lemon juice

2 Tablespoons fresh parsley chopped

One fresh baguette sliced

In a shallow bowl combine flour and salt and pepper.

In a large frying pan, heat oil over medium high heat.

Toss half of the shrimp in the flour mixture. to evenly coat, shaking off the excess.

Add shrimp to hot oil. Turning occasionally, about three minutes.

Transfer to a plate and tent with aluminum foil to keep warm.

Repeat with remaining shrimp, adding more oil as needed.

Heat butter in frying pan over medium low heat.

Add garlic, stirring frequently. Cook until garlic is fragrant but not browned, about two minutes.

Add wine,lemon zest, and lemon juice. Bring to boil over high heat. Cook until reduced by half.

Reduce heat to low. Whisk in one tablespoon at a time to form a creamy emulsion.

Return the shrimp to the sauce, mix gently to coat. Remove from heat and season with salt and pepper.

Transfer to a serving dish, sprinkle with parsley.

Serve with sliced bread.