



Sam Arena

BAKED SHRIMP SCAMPI

USUALLY I SAUTE SHRIMP WHEN MAKING SCAMPI, BUT RECENTLY I EXPERIENCED THE BEST BAKED SHRIMP I CAN EVER REMEMBER EATING. SO I'M PASSING THE RECIPE ALONG FOR ALL THE SHRIMP LOVERS OUT THERE TO ENJOY.....

INGREDIENTS

2lbs. Extra large shrimp in the shell (12 to 15)
3 tbs.olive oil
Splash of dry white wine...white Bordeaux or Pinot
1 1/2 sticks of butter
4 cloves of garlic
2 shallots minced
Handful of Italian parsley chopped fine
1/4 cup crushed red pepper flakes (optional)
Lemon juice (1/2 lemon)
2/3 cup Italian bread crumbs (Progresso)
1 egg
Salt and pepper



DIRECTIONS....

Peel and butterfly the shrimp. Be sure to remove any veins. Toss the shrimp gently in the olive oil and wine mixture. Add salt and pepper and pepper flakes.

In a bowl, mix the butter, minced garlic, shallots, parsley, lemon juice ,and egg with the bread crumbs.
Salt and pepper to taste.

In a oven proof baking dish arrange the shrimp, cut-side down along the edge of the dish. Pour wine and olive oil over the shrimp. Spread the butter mixture evenly over the shrimp. Bake for 10 to 12 minutes until shrimp turn pink. Serve with extra lemon.

BUON APPETTITO !!!!!!!