



RECIPES

Shrimp Scampi

1/2 cup butter
1 tsp. salt
1/2 tsp. white pepper
3 cloves garlic, minced
1 Tbsp. Louisiana hot sauce
1/4 cup fresh parsley, chopped
2 lbs. raw shrimp, peeled and deveined
2 tsp. grated lemon peel
2 Tbsp. fresh lemon juice
6 lemon wedges

Preheat oven to 400 degrees. Melt butter in a 13 by 9 by 2" baking dish in oven. Add salt, white pepper, garlic, Louisiana hot sauce, and 1 Tbsp. parsley to baking dish and stir well. Arrange shrimp in single layer in baking dish. Bake uncovered for 5 minutes. Turn shrimp over and sprinkle with lemon peel, lemon juice, and remaining parsley and bake for 8 more minutes. Arrange shrimp on a platter and pour the liquid mixture over all and garnish with lemon wedges.