



a [startcooking.com](http://startcooking.com) recipe

# SHRIMP SCAMPI

4-6 Servings



- 1 Tablespoon olive oil
- 4 garlic cloves, minced
- 1/4 cup of dry white wine
- 1/4 cup clam juice
- Salt and pepper
- 2 pounds of extra-large shrimp, peeled
- 4 Tablespoons of cold unsalted butter
- 2 Tablespoons of lemon juice
- 2 Tablespoons of chopped fresh parsley

Heat oil in Dutch oven over medium-high heat until shimmering. Add garlic and cook until fragrant, about 30 seconds.

Add wine, clam juice, 1/4 teaspoon of salt, and 1/8 teaspoon of pepper; bring to a boil.

Add Shrimp, cover and cook until shrimp are slightly translucent, about 2 minutes.

Reduce heat to medium, stir, cover and cook until shrimp are just cooked through, about 2 minutes.

Using a slotted spoon, transfer shrimp to medium bowl.

Bring sauce to boil over medium-high heat and cook until reduced by half, about 1 minute.

Whisk butter, 1 Tablespoon at a time, into sauce; stir in lemon juice and parsley.

Season to taste and pour mixture over shrimp in serving bowl.

Serve with lemon wedges.

Source: Cook's Country