



INGREDIENTS:

6 Large Shrimp , Peeled And Deveined
 1/4 Cup Extra-Virgin Olive Oil
 2 Cloves Garlic , Peeled and Finely Chopped
 1/2 Cup Cold White Wine
 1/4 Cup Chicken Stock
 1/2 Fresh Lemon
 Fresh Cracked Black Pepper (to Taste)
 1/4 Tsp. Red Pepper Flakes (Optional)
 1 Tbsp. Cold Butter , Cut Into Small Cubes
 1 Cup Italian Parsley , Finely Chopped

DIRECTIONS:

1. Heat a heavy skillet on medium high for 3 minutes and then add the olive oil. Add chopped garlic and sauté and wait until garlic becomes golden brown. Add the shrimp and sauté for 30 seconds.
2. Flip the shrimp over and cook for another 30 seconds.
3. Repeat the process once more, 30 seconds on each side. Be careful and watch so the garlic doesn't burn. If you see that the garlic is getting too brown, lower the heat a bit.
4. Pour in the cold wine immediately. Let sit undisturbed for 1 minute. Add chicken stock and let it reduce. Then remove the shrimp from the skillet and place onto the croutons on a dish.
5. Cook the wine down and the chicken stock. Add the cold butter in one piece at a time and stir until all the butter has melted and the sauce has a creamy consistency. Add the shrimp back in. Add lemon juice and stir to coat the shrimp with the sauce. Add cracked pepper, pepper flakes and fresh parsley.
6. This dish can be served hot, cold or room temperature. Try it over linguine or angel hair pasta!

COOKING
SKILLS
ACADEMY