

SHRIMP WITH GARLIC BUTTER

Equipment:

Measuring Spoons

Measuring Cup

1 Qt. Glass or Microwave safe plastic bowl with cover

Wire Whip

Wooden Spoon or High Temp Rubber Spatula

Ingredients:

1 clove garlic, finely 1

Chopped

1/3 cup butter or margarine 75 ml

1/4 cup chopped parsley 50ml

1/2 tsp salt 2ml

1 1/4 lb. medium shrimp, shelled and cleaned 620 g

1 tbsp lemon juice 15 ml

Procedure:

1. Combine garlic and butter in a 1 1/2-quart (1.5 L) casserole.
2. Cook at **P7** 1 1/2 - 2 minutes.
3. Add parsley and salt.
4. Stir in shrimp, coating each with butter sauce.
5. Cover with plastic wrap.
6. Cook at **P4** 3 - 5 minutes, stirring once.
7. To Complete: Let stand, covered, 3 minutes
8. Sprinkle lemon juice over shrimp before serving.

Chefs Tip.

Look for Gulf or Wild Caught shrimp for the best flavor and quality.