

SHRIMP SCAMPI

I love shrimp. They taste great, are very versatile, and people generally feel spoiled when they are served shrimp. The biggest mistake people make with shrimp is overcooking, so be careful.

10 ounces medium to large Shrimp, peeled and de-veined.

1 cup Flour

2 teaspoons Salt

½ teaspoon Pepper

2 Tablespoons Butter

2-3 cloves Garlic, minced (or ½ teaspoon Garlic Powder)

Peel and de-vein the shrimp and place in a small bowl, and cover with water. In a medium bowl, mix together the flour, salt and pepper. Take 2-3 shrimp at a time, and mix them in the flour mixture. Once covered, lightly tap the shrimp to remove the excess flour, and place them on a plate.

Melt the butter in a frying pan over medium high heat. Add the shrimp and garlic, and stir constantly until the shrimp are firm and the coating is light brown.