

## Shrimp Scampi

2 lbs shrimp, peeled and deveined  
2 cloves garlic chopped fine  
1 stick butter

Juice from 1 fresh lemon  
1/4 cup olive oil  
1 tbsp. parsley

Rinse shrimp in cold water and let drain in colander.

In a skillet, melt butter and add olive oil.

Add garlic and sauté several minutes until soft. Stir in lemon juice and shrimp.

Cook shrimp about 3 –4 minutes each side.

Sprinkle with parsley during the last two minutes of cooking.

Serve over pasta or rice.