

# Garlic and Rosemary Shrimp

## Description

You will get raves from your guests when you serve this delicious Mediterranean style shrimp recipe. Serve this versatile dish over pasta, or alone as an appetizer. Very tasty!

## Summary

**Yield:** 6

**Prep Time:** 30 minutes

**Category:** Seafood

**Cuisine:** Mediterranean

## Ingredients

- 1 lb medium/large fresh shrimp
- 2 tbsp butter
- 1/4 cup extra virgin olive oil
- 1 bulb garlic, large
- 1/2 cup dry white wine (may substitute chicken broth)
- 2 tbsp white wine vinegar
- 1 tbsp lemon juice
- 3 bay leaves
- 1 tsp fresh rosemary, finely chopped
- 1 tsp dried oregano

## Instructions

Peel shrimp leaving on the tails. De-vein, wash and dry with paper towels. Set aside.

Melt butter with olive oil in a skillet over medium/high heat.

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Separate and peel garlic bulb and add cloves to butter/oil mixture. Saute 2 minutes.

Stir in wine (or chicken broth substitute), vinegar, lemon juice, bay leaves, salt, rosemary, crushed red pepper and oregano. Stir for 1 minute or until thoroughly heated . Add shrimp and cook 5 to 6 minutes or just until shrimps turn pink. Remove bay leaves before serving.