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.