



JOSIE'S LEMON SCAMPI

- 2 Pounds Shrimp
- 1/4 Cup Butter
- 2 Cloves Garlic, Minced
- 1 Lemon, Juiced
- 1/4 Cup Melted Butter
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- Snipped Parsley

DIRECTIONS

1. Melt 1/4 cup butter in a small skillet over medium heat.
2. Add garlic and lemon juice, simmer for 3 minutes, stirring often.
3. Arrange shrimp on a broiler pan.
4. Blend melted butter with garlic butter mixture.
5. Pour over shrimp.
6. Sprinkle with salt and pepper.
7. Broil three and a half minutes.
8. Turn shrimp and broil 3 to 4 minutes more.
9. Sprinkle with parsley.