

Shrimp with Garlic Butter

¼ c butter softened,
1 ½ tsp dry white wine or lemon juice,
3 tblsp minced fresh parsley,
2 cloves garlic minced,
1 pound shrimp (shelled and deveined),
Salt and pepper to taste.

In bowl beat together the butter, wine, parsley and garlic. Place on plastic wrap and form into a log shape. Refrigerate for up to 2 days until flavours blend.

In a large pan, heat 3 tblsp of the refrigerated garlic butter over medium high heat. When foam subsides, sauté shrimp tossing often for about 4 minutes or until firm and pink. Season with salt and pepper to taste. Top with 1 tblsp of the garlic butter. Makes 4 servings. Serve over rice.