

## ***SHRIMP SCAMPI***

1-1/2 lbs. jumbo shrimp, shelled and deveined

Kosher salt and freshly ground pepper

2 T unsalted butter

2 teaspoons minced garlic

1/4 cup dry vermouth

1 T freshly squeezed lemon juice

2 T finely chopped flat-leaf parsley leaves

1/4 t grated lemon zest

Put the shrimp on a large pie pan and pat them completely dry with a paper towel. Arrange shrimp so they lay flat and are evenly spaced.

Heat a large skillet over medium heat. Add the butter to the skillet. When the foaming subsides, raise the heat to high, and invert the plate of shrimp over the pan so the shrimp fall into the pan all at once. Cook the shrimp with moving them for 1 minute. Add the garlic and cook for 1 minute. Turn the shrimp over and cook for 2 minutes more. Transfer shrimp to bowl.

Return the skillet to the heat and pour in the vermouth and lemon juice. Boil the liquid until slightly thickened, about 30 seconds. Scrape up any browned bit from the bottom of the pan with a wooden spoon. Stir the zest and parsley into the

sauce. Pour sauce over the shrimp, season with salt and pepper to and toss to combine.

Divide the shrimp among 4 plates or arrange on a platter and serve.