



**WATCH THE GRILL SERGEANTS EVERY MONDAY  
AT NOON EST**

## **Shrimp Scampi**

<b>1 1/2 lbs</b>	<b>large shrimp (16-24)</b>
<b>1/3 cup</b>	<b>clarified butter</b>
<b>4 tbsp</b>	<b>minced garlic</b>
<b>6 green</b>	<b>onions, thinly sliced</b>
<b>1/4 cup</b>	<b>dry white wine</b>
<b>2 tbsp</b>	<b>fresh lemon juice</b>
<b>2 tbsp</b>	<b>chopped fresh parsley</b>
<b>To taste</b>	<b>salt and pepper</b>

**Rinse shrimp and set aside. Heat butter in large skillet over medium heat. Cook garlic 1-2 minutes or until softened but not browned. Add shrimp, green onions, wine, and lemon juice; cook until shrimp are pink and firm, about 1-2 minutes on each side. Do not overcook. Add chopped parsley and salt and pepper. Serve over pasta.**