



Shrimp in Garlic Butter

2 pounds of fresh shelled shrimp, cleaned

4 ounces of unsalted butter

1/2 cup olive oil

1/2 lemon, hard squeezed for juice

1/4 cup finely chopped shallots

3 cloves garlic, minced

2 teaspoons salt

4 tablespoons finely chopped parsley

Angel Hair Pasta for 4-6 folks

Rinse shrimp and pat dry. Cook pasta as you like it. Preheat broiler. Place shrimp in homemade foil pan to ease cleanup. Place foil on baking sheet to prevent spillage. Melt butter in small saucepan and add other ingredients except parsley which will be added after cooking. Pour over shrimp and broil for several minutes until shrimp turns pink. Turn shrimp with tongs and finish cooking. Do not overcook. Pour over angel hair pasta. Delicious!!