

Fulton Garlic Shrimp

INGREDIENTS

- ◆ 2 pounds Shrimp, deveined and peeled
- ◆ 3 tablespoons Olive Oil
- ◆ 12 cloves Farlic, minced finely
- ◆ 1/2 teaspoon Red Pepper Flakes
- ◆ 6 tablespoons Lemon Juice
- ◆ 2 tablespoon Caper Brine
- ◆ Kosher Salt to taste
- ◆ Black Pepper to taste
- ◆ 3 teaspoons Cold Butter
- ◆ 3/4 cup Flat Leaf Parsley, chopped
- ◆ Water, as needed



DIRECTIONS • • •

- 1 In a heavy skillet over medium heat, add the olive oil. Add the shrimp evenly across the pan and cook for 1 minute. Season with salt, stir and cook approximately 1 minute or until pink. Add the chopped garlic, pepper flakes and stir. Cook for 1 minute.
- 2 Add the caper brine, lemon juice, butter and half the amount of parsley. Cook 1 minute and turn the heat down to low.
- 3 Stir until butter has melted into a sauce and the shrimp is opaque and pink. Approximately 4-5 minutes. Remove the shrimp and transfer to a bowl while continuing to cook the sauce for another 2 minutes.
- 4 Season the sauce with salt and pepper to taste, and liberally pour over cooked shrimp. Garnish with the remainder of the parsley.

Enjoy!