

SHRIMP SCAMPI

INGREDIENTS:

½ cup Butter	1 lb. Raw Shrimp
2 T. Worcestershire Sauce	¼ cup minced Parsley
¼ cup Cooking Sherry	½ cup Rice, cooked according to package directions
1 clove Garlic	
2 T. fresh Lemon Juice	
1 T. Sugar	

DIRECTIONS:

1. In a shallow pan over low heat, melt butter.
2. Add Worcestershire, sherry, garlic, lemon juice, and sugar.
3. Mix well.
4. Arrange shrimp, shelled and deveined, in a single layer in the sauce.
5. Spoon sauce over shrimp.
6. Broil at low heat approximately 8 minutes.
7. Remove from broiler and let stand 15 minutes.
8. Sprinkle parsley over shrimp.
9. Broil at high for 3 minutes.
10. Spoon over hot cooked rice and sprinkle with Parmesan cheese.

CATHERINE'S NOTES

Yields 2-3 servings

Louise Foster

GAIL'S ADDITIONAL NOTES

"Louise" was Louise Brinson Foster, one of my daddy's two sisters. She and her husband Melvin owned a grocery store in Monticello, MS, which gave her access to an immense number of wonderful recipes.