

## Buttered Garlic Lemon Shrimp

Ingredients	Quantity
Shrimp	8
Chopped Garlic	1 tsp
Chopped Shallots	1 tsp
Fine Salt	1/2 tsp
Lemon Juice	1 TBSP
Fresh Parsley	1 tsp
White Pepper	1 tsp
Soft Butter	2 TBSP



### Procedure

1. Peel the shrimp starting by separating under the belly. Shell will come apart in rings. Leave the tail attached.
2. Devein the shrimp by using tweezers or a paring knife and incise under the belly to remove all the dark spots.
3. Butterfly the shrimp and arrange them on a **Silpat®** previously brushed with olive oil.
4. Add salt, white pepper, lemon juice, chopped garlic and the chopped shallots.
5. Brush the shrimp generously with the lemon-garlic butter.
6. Bake for about 5 minute, with the rack on top, at 500 F. They should be slightly opaque when done.
7. Arrange nicely on a plate and pour some of the flavorful sauce left in the tray.

### RECIPE DIFFICULTY LEVEL



EASY



MODERATE



CHALLENGING



PROFESSIONAL

### Important Notes on selecting shellfish:

Check carefully for darkness or dryness on the skin and flesh of fish. Off odors or smells in the shellfish should be avoided. Shellfish should be vibrant and smell fresh. Farm raised or wild is ideal.

### Tools & Equipment

- **Silpat®**
- Half sheet baking tray (13"x18")
- Spatula
- Tweezers
- Measuring spoons
- Chef's knife, paring knife
- Cutting board
- Pastry brush