

Shrimp Scampi

Ingredients:

2 1/2 Lbs. Unpeeled Large
Fresh Shrimp
1 Cup Butter, Melted
1/4 Cup Olive Oil
1 Tbsp. Parsley Flakes
1 Tbsp. Lemon Juice
3/4 tsp. Salt
3/4 tsp. Garlic Powder
3/4 tsp. Dried
Whole Basil
1/2 tsp. Oregano
Hot Cooked Rice

Preparation:

Peel and de-vein the shrimp; place in a single layer in a 15 x 10 x 1 inch jelly roll pan. Set aside. Combine the butter, oil, parsley, lemon juice, salt, garlic powder, basil, and oregano; pour over shrimp. Bake at 450°F for 5 minutes. Broil shrimp 4 inches from heat for 5 minutes or until they are done. Serve over hot, cooked rice.

Makes 6 Servings.