

Lemon Garlic Broiled Shrimp

Ingredients:

2 Lbs. Shrimp, fresh or frozen
2 Cloves of Garlic, finely chopped
1/2 tsp. Salt
1/2 Cup Butter or Margarine,
melted
3 Tbsp. Lemon Juice
Freshly Ground Black Pepper, to
taste
Parsley, chopped for garnish

Preparation:

Thaw shrimp if frozen in the refrigerator or under continuously running water. Peel and de-vein shrimp, if necessary. Rinse with cold water and allow to drain. Cook garlic in butter until tender and remove from heat. Add lemon juice, salt, and pepper. Arrange shrimp in a single layer on a baking dish or broiler pan. Pour sauce over shrimp. Broil about 4 inches from heat source for 8 to 10 minutes or until the shrimp turn pink and tender. Baste once during broiling with the sauce in the pan to prevent the shrimp from drying out. Sprinkle with parsley and serve.

Makes 6 Servings.