

Baked Shrimp Scampi

Cook time: 25 min.

Serves 4

Ingredients

1/2 cup Butter
1 clove Garlic finely chopped
1 tbsp Shallots chopped
1 tbsp Capers
1 tbsp Lemon Rind grated
1/2 tsp Parsley chopped
1 dash Hot pepper sauce
1 dash Worcestershire sauce
1/4 tsp Salt
1/4 tsp White pepper
1 pound Gulf shrimp medium sized, peeled and deveined
1/2 cup Panko breadcrumbs
Lemon Wedges

Directions

1. Preheat oven to 400 degrees F. In a large skillet, melt butter over medium heat until foaming. Add the next nine ingredients and sauté over medium heat 1 to 2 minutes.
2. Set aside and keep warm. Place Gulf shrimp in a single layer in a greased baking dish; spoon butter mixture over all and top with a light layer of breadcrumbs.
3. Bake for 8 to 10 minutes or until Gulf shrimp are opaque and cooked through. Serve with lemon wedges.