

GARLIC SHRIMP

Prep Time 5 minutes Cook Time 5 minutes

- 1 tbsp olive oil
- 2 tbsp butter
- 4 cloves garlic, minced
- 12 oz shelled and deveined jumbo shrimp, tail on
- Pinch of salt
- ½ tbsp. lemon juice
- 3 dashes cayenne pepper
- Chopped parsley

Heat up a skillet (cast iron preferred) on medium heat and add the olive oil and butter. Sauté the garlic until aromatic, add the shrimp, stir to combine well.

Add salt, lemon juice and continue to cook the shrimp. Top the shrimp with cayenne pepper and parsley. Remove from heat and serve immediately.