

# Shrimp Scampi II

*Mrs Donald B reidel*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 pound shrimp, cleaned  
and deveined  
1/2 cup butter, melted  
seasoned salt  
2 tablespoons Parmesan  
cheese, grated  
1 teaspoon vinegar  
4 cloves garlic, crushed  
1/4 teaspoon minced chives  
4 lemon slices (for garnish),  
cut up*

Preheat the oven to 300 degrees.

Cook the shrimp in boiling water for 3 minutes.

In a saucepan, combine the butter, garlic, seasoned salt and chives. Cook for 1 minute. Add the cheese and heat until the cheese melts.

Place the shrimp in a baking dish. Pour the sauce over them.

Bake for 5 minutes.

Garnish with lemon slices. Serve with toothpicks.

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Per Serving (excluding unknown items): 1358 Calories; 103g Fat (68.6% calories from fat); 97g Protein; 8g Carbohydrate; trace Dietary Fiber; 946mg Cholesterol; 1797mg Sodium. Exchanges: 13 1/2 Lean Meat; 1 Vegetable; 18 1/2 Fat; 0 Other Carbohydrates.