
Shrimp and Garlic

Miramar at the Quay Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992

Servings: 4

24 large shrimp peeled and deveined

2 tablespoons ground garlic

1/2 cup olive oil

2 tablespoons white wine

juice of one lemon

Mix the shrimp with the garlic and set aside.

Place the oil in a frying pan at high heat. When hot, saute' the shrimp with the garlic for 2 minutes, moving the shrimp around so they will not stick.

Add the white wine and let the liquid reduce, about 1 minute,

Serve immediately. Garnish with lemon and parsley.

Seafood

Per Serving (excluding unknown items): 244 Calories; 27g Fat (99.9% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 5 1/2 Fat.