

Angel Shrimp Scampi

Cuisine: Italian

Category: Seafood

Occasion: Dinner

Here is an interesting way with seafood from Margaret Brown, the IPA Member Services Manager. This recipe serves six.

Ingredients

1 small clove garlic, minced

2 tbsp. minced parsley stems

1/2 large white onion, minced

Dash Tabasco sauce

1/2 cup bland cooking oil (Canola or similar)

1/4 cup lemon juice

1/2 cup dry white wine (a good drinking wine, such as a Chenin Blanc. You can consume the rest of the bottle with the finished dish)

12 large green shrimp, peeled with tails on

Unflavored breadcrumbs

Melted butter

Method

1 lb. angel hair pasta, cooked *al dente*. Combine the first seven ingredients.

Marinate the shrimp overnight in the mixture. Remove the shrimp from the marinade. Immediately roll, undrained, in the breadcrumbs. Place on combination broiling (grilling) and serving platter. Dribble melted butter over the shrimp. Add marinade to a depth of 1/8" in the bottom of the pan. Broil (grill) slowly under a low heat until done.

Note: Use Tabasco sauce in place of pepper; it blends better with the other ingredients. Use only white bread crumbs; brown crumbs or crusts will brown too fast during cooking. Serve with angel hair pasta (*capelli di angelo*, the thinnest form of capellini [vermicelli]).

Alternative method of preparation: Sauté the shrimp in a combination of half butter and half cooking oil. When done, remove from the skillet. Reduce the marinade in the skillet, pour over the shrimp, and serve.

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