



Fantasia Shrimp Scampi*

ingredients

- 10 large shrimp
- Flour as needed
- 1 small can evaporated milk
- 3 tbsp. butter
- 2 cloves garlic, minced
- Juice of ½ lemon
- Salt & Pepper to taste
- Chopped parsley for garnish

directions

- Peel the shrimp and make a small slit in the back of each one.
- Wash the shrimp, drain, then dredge each one in flour.
- Make an egg wash by beating together the evaporated milk and the egg.
- Dip the flour-coated shrimp in the egg wash, let the excess drip off, then dredge them once again in the flour.
- Heat the butter in a saute pan, add the garlic and the shrimp.
- Saute the shrimp on both sides until golden brown.
- When the shrimp are cooked, squeeze the lemon juice over the top and add salt and pepper.
- Remove the shrimp from the pan and place on a platter.
- Pour a little of the melted garlic butter (from the saute pan) over the shrimp.
- Garnish with parsley and serve.

*Fantasia's was a restaurant located in Cambridge, MA that the locals use to frequent. The best shrimp scampi ever! Recipe adapted from Boston Globe.