

“CHEF OF LOVE’S” (aka CHEF JERNARD) SHRIMP SCAMPI RECIPE

Ingredients

- Olive oil
- Salt
- 1 pound linguine
- Black pepper
- 4-6 tablespoons butter
- 2-3 tablespoons garlic, minced
- 1 pound extra large shrimp
- 1½ tablespoon garlic powder
- 1 cup white wine
- ½ - 1 cup Italian parsley, rough chopped

Instructions

Bring a large pot of water to a boil and add olive oil and salt. Add in the pasta and cook until al dente, stirring once in a while making sure it doesn't stick. Heat a large saute pan over medium-high heat. Add olive oil and butter until the butter melts. Add in the minced garlic and stir into the butter until aromatic. Do not let the garlic burn. Add in the shrimp, season with salt and pepper, and sprinkle the top with garlic powder. Stir the shrimp and seasonings together and let the shrimp cook until they turn an opaque pink color. Add in the white wine and continue to cook until the wine reduces. Add in half of the parsley and stir together. Add the drained pasta to the sauce and coat to combine and serve.