

GARLIC BUTTERED SHRIMP

Ingredients

- 2 lbs shrimp
- 2 tbsp parsley, finely chopped
- ½ cup butter
- 4 tbsp garlic, minced
- 1 cup lemon juice
- salt and pepper to taste

Procedures

1. Marinade the shrimp in lemon juice for about 10 minutes
2. Melt the butter in a pan and heat it up until hot enough to cook the garlic
3. Add the garlic and cook until the color turns light to golden brown
4. Put the shrimp and then cook until the color turns orange.
5. Pour-in the remaining lemon juice. Let the liquid evaporate completely.
6. Sprinkle the parsley.
7. Add some ground black pepper to taste.
8. Serve hot and Enjoy!