

# Garlic Shrimp

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*Garlic and shrimp, with just a simple butter sauce, make for a divine dinner.*

## Ingredients:

1/3 cup butter  
1 ½ to 2 pounds large shrimp, peeled and deveined  
4 to 6 medium cloves garlic, crushed and minced  
1/3 cup chopped fresh parsley  
2 ½ tablespoons lemon juice  
Salt, to taste

## Directions:

1. In a large skillet, heat butter over medium heat until butter stops foaming, about 30 to 45 seconds. Add the shrimp and garlic and sauté over medium heat, turning frequently until the shrimp just turn pink, about 4 to 5 minutes.
2. Add the parsley, lemon juice, and salt to taste; stir well. Remove the pan from the heat and serve.