

## Absolutely The Best Shrimp Scampi allrecipes.com



Rated: ★★★★★

Submitted By: Kat

Photo By: GretMarie

Prep Time: 20  
Minutes

Cook Time: 20  
Minutes

Ready In: 40  
Minutes

Servings: 4

"Shrimp sauteed in olive oil, with a brandy sauce flavored with garlic shallots and oregano. Great served with a rice pilaf and salad!"

### INGREDIENTS:

1/2 cup all-purpose flour	1/2 cup olive oil
1/4 teaspoon salt	4 cloves garlic, minced
1/2 teaspoon freshly ground black pepper	1 shallot, chopped
1/4 teaspoon cayenne pepper	1/2 cup fresh parsley, minced
1 1/2 pounds fresh shrimp, shelled and deveined without tails	1/2 teaspoon dried oregano, crushed
	2 tablespoons white wine
	2 tablespoons brandy

### DIRECTIONS:

1. In a small bowl, combine flour, salt, pepper and cayenne pepper. Mix thoroughly. Dredge shrimp in flour mixture.
2. In a large skillet, saute dredged shrimp in olive oil for 5 minutes over high heat. Toss shrimp often to prevent burning. Transfer shrimp with a slotted spoon to a serving dish, leaving the oil in the pan.
3. In the same pan, saute the garlic, shallot, parsley and oregano over medium heat for 3 minutes; stirring



★★★★★

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Absolutely The Best Shrimp Scampi (continued)

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**DIRECTIONS:** *(continued)*

constantly. Spoon the mixture over the shrimp. Return pan to the heat. Preheat your broiler for medium heat.

4. Pour the wine and brandy into the skillet and ignite with a match or lighter. When the flames die down, stir to loosen any browned bits on the bottom of the skillet; pour over shrimp.
5. Place the serving dish of shrimp in a preheated broiler for about 2 minutes.

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