



**RECIPE OF THE MONTH  
JULY 2017**



**FRANK'S FAVORITE SHRIMP SCAMPI**  
**Serve with a Nice Virginia Vidal Blanc or Viognier**

2 T butter  
2 T extra-virgin Olive Oil  
4 garlic cloves, minced  
½ cup white wine  
Kosher salt to taste  
1/8 tsp crushed red pepper  
1 ¾ lb large shrimp, shelled  
1/4 cup chopped parsley  
Juice of ½ lemon  
Cooked pasta or rice

In large skillet, melt butter with olive oil and add garlic, sauté about a minute until fragrant. Add wine, salt, red pepper flakes and plenty of black pepper. Bring to a simmer and let wine reduce by half, about 2 minutes.

Add shrimp and sauté until they just turn pink, about 2 to 4 minutes depending on size. Stir in parsley and lemon juice. Serve over pasta or rice, along with crusty bread and green salad. Serves four.