



The Catch's Shrimp Scampi

Serves 4

Ingredients:

- 1 lb. 26-30 Shrimp Peeled and Deveined tail left on
 - ¾ teaspoon kosher salt
 - ¼ teaspoon baking soda
 - 2 oz. Extra Virgin olive oil
- 2 Tablespoons(.75 oz) garlic, chopped finely
 - 1 pinch red pepper flakes
 - ½ cup dry vermouth
 - ¼ cup lemon juice plus zest of 1 lemon
- 3 Tablespoons butter, cold cut into 3 pieces
 - 1 Tablespoon parmesan cheese
- 2 Tablespoons parsley, tarragon and chives, chopped finely

Directions:

1. Peel and Devein the shrimp as seen in my video, making sure to leave the end of the tail on for a nice handle.
2. Toss your shrimp with salt and baking soda and allow to dry brine refrigerated for 30 min-1 hour.
3. Heat a large saute pan over medium high heat and allow to preheat for 3-5 minutes.
4. Lower heat to medium and add ¾ of the EVOO, once the oil begins to shimmer and lightly smoke add half of your shrimp without crowding your pan, your shrimp must be in a single layer to cook quickly and evenly. Cook for 1 minute per side and remove from the pan. Repeat with the other half of your shrimp, remove from the pan to a plate and continue making your sauce.
5. Add your garlic to your pan and stir to coat and saute for 1 minute making sure not to overly caramelize, a light brown is best. Add the chili flake and lemon zest and cook for another 30 seconds.
6. Deglaze the pan with the vermouth and allow the alcohol to cook off for 1 minute. Add the lemon juice and bring back to a simmer
7. Add your shrimp, herbs and parmesan and toss to heat through, the shrimp should be mostly cooked at this point. Once the shrimp and sauce have come back to a simmer remove from the heat and add your cold butter along with salt and pepper and stir til butter emulsifies into the sauce and coats the shrimp.
8. Transfer to a warmed plate and serve as an appetizer or serve with rice, pasta or vegetable for a heartier main course, enjoy!