**Virginia’s SHRIMP SCAMPI**

From the Archives (October, 2002)

Serves 4-6

‘I have had a lot of community members ask me for my recipes so I thought this would be a good medium to share them.  It makes me feel like a million bucks to have all of you interested in my cooking!!’

‘I love this recipe!!  It is easy and extremely versatile.  I make this into an appetizer, pasta and even as a warm salad with spinach and arugula with a lemon vinaigrette.   If you had a few fresh chopped tomatoes at the end, you have a wonderful pasta sauce’

**Ingredients:**

* 3-4 tablespoons good quality olive oil
* 1 pound shrimp with all shells removed

### 2 tablespoons shallots minced

* 1 teaspoon garlic minced
* ½ teaspoon red pepper flakes
* ¾ cup dry white wine
* 2 tablespoons parsley

**Directions:**

Season the Shrimp with salt, pepper and a touch of olive oil to coat. Heat pan until quite hot and add the 3-4 tablespoon oil (to cover the bottom of pan) then quickly add the shrimp in one layer. Do not crowd. Sear well on one side then top with shallots, red pepper flakes and garlic and stir-fry until it is almost done. Pour in wine and reduce over high heat. Push shrimp to the sides of pan to avoid them over cooking. Reduce sauce until it tastes good, then season with salt. Add parsley, toss and serve with slices of a fresh baguette.