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*Sweetnicks Shrimp Scampi Braised in Olive Oil*

- 1/3 cup extra virgin olive oil
- 3-4 big garlic cloves, peeled and cut into thin slivers
- 2 pounds shrimp
- Salt and freshly ground pepper

Combine the oil and garlic in a skillet. Cook on medium heat until the garlic begins to sizzle. Stir, raise the heat to medium-high and add the shrimp. Season with salt and pepper. Cook, stirring occasionally, until the shrimp are all pink (about 3-4 minutes), being careful not to overcook them. Do not evaporate their liquid. Turn off the heat and serve with hot, crusty bread for mopping up the sauce. Mmmm, mmmm, good!

*Sweetnicks Note: You can also serve this over angel hair pasta for a quick Shrimp Scampi Pasta dish.*