

## Shrimp Scampi



olive oil  
4 tablespoons garlic (minced)  
24 shrimp (<sup>13</sup>/<sub>15</sub> count)  
1 box pasta  
2 cups white wine  
8 ounces clam juice  
8 ounces chicken stock  
4 ounces lemon juice  
12 ounces butter  
4 ounces flour  
parsley  
salt and pepper to taste

### How to Prepare:

In a pan on medium high heat, pour a dash of olive oil (enough to cover bottom of pan). Add in minced garlic and sauté until light brown in color. Add in shrimp and white wine; reduce for 2-3 minutes. Add in clam juice, chicken stock, lemon juice, salt and pepper to taste, and butter. Bring to a boil and add flour to thicken sauce if needed. Taste for flavor and sauce thickness and adjust accordingly. If too thick, add chicken stock to loosen. Serve over pasta.

Yield: 4 servings

More recipes at [downtownnorfolk.org](http://downtownnorfolk.org)

 **DOWNTOWN**

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012



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FEATURING BIG EASY  
OYSTER BAR  
111 W TAZEWELL ST.  
NORFOLK, VA 23510  
[WWW.BIGEASYGRILLANDOYSTERBAR.COM](http://WWW.BIGEASYGRILLANDOYSTERBAR.COM)