

# TheRecipeWorks - Shrimp With Lemon Butter

## Shrimp With Lemon Butter

Serves: 4-6

2 lbs uncooked jumbo shrimp peeled  
2 Tablespoons coarsely crumbled hot pepper flakes  
4 Cloves garlic, peeled and coarsely chopped  
1 cup peanut or vegetable oil  
1 teaspoon salt  
8 Tablespoons unsalted butter  
1/4 cup strained fresh lemon juice

Rinse the peeled and deveined shrimp and pat completely dry with paper towels. Combine the pepper flakes, garlic, oil and salt in an electric blender or food processor and process until the seasonings are pulverized. Combine the marinade and the shrimp in a bowl and toss to thoroughly cover the shrimp. Marinate at room temperature for 2 hours or in the refrigerator for at least 4 hours.

Cook the shrimp over charcoal or under the broiler, turning them over once until they are pink and firm to the touch. Meanwhile, melt the butter in a saucepan over moderate heat; stir in the lemon juice.

Place the cooked shrimp on a serving platter and pour the lemon butter over them or you may prepare individual servings and serve the lemon butter in small bowls on the side. Serve at once.