

Recipe for Grilled Lime Scampi



Ingredients

1 pound shrimp
1/3 cup fresh lime juice, divided
1 Tablespoon olive oil
1/2 cup butter
2 green onions, chopped
3 garlic cloves, minced
1/4 cup white wine
Pinch of cayenne pepper
1/4 teaspoon salt

Directions:

1. Combine shrimp, 1/4 c lime juice, and olive oil in a bowl, tossing to coat. Set aside.

2. Melt butter in a large skillet. Add green onions and garlic, and saute 1-2 minutes. Add wine, cayenne pepper, salt, and remaining lime juice. Simmer 3-5 minutes.

3. Grill shrimp over medium-high heat 3 minutes or until opaque. Toss shrimp in lime-butter sauce and serve immediately.

**Skillet method: drain shrimp from the marinade and cook them in the lime-butter sauce in a large covered skillet for about 5 minutes.

(Makes 2 Servings)