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Garlic Shrimp with Chili Butter

- * 5-1/4 oz butter (about a stick and a 1/4)
- * 5 garlic cloves, crushed
- * 1-1/2 teaspoons crushed red pepper or chili flakes
- * 1 teaspoon sea salt
- * 40 medium shrimp, raw
- * lemon wedges to serve
- * crusty bread to serve

Heat a large frying pan over high heat. Add the butter, garlic, crushed red pepper and salt and cook for 1 minute. Add the shrimp and cook for 2-3 minutes or until cooked through. Place the shrimp in individual bowls. Serve with lemon wedges and crusty bread for mopping up the sauce. Serves 8 (ha!)

Donna Hay recipe