

### BROTHERS' SCAMPI

Qty	Measurement	Preparation	Ingredient
1	lb	de-tailed, butterfly	shrimp
1	stick		margarine
1	Tbsp		olive oil
4	cloves	minced	garlic
1-1/2	Tbsp		flour
3/4	cup		chicken broth
1		juiced	lemon
1/4	cup		chicken broth
1/2	cup	dry	white wine
		flakes	parsley

Remove shells & tails from shrimp. Butterfly them.  
 In pan, heat up margarine & oil & garlic until bubbly. Add shrimp & fry  
 for a short while.

Meanwhile, combine flour and 3/4 cup chicken broth in gravy shaker. When  
 shrimp are ready, add flour/broth to pan. Then gradually add the remaining  
 chicken broth, lemon juice (use 2 1/2 Tbsp juice if not using a real  
 lemon), and wine.

Sprinkle with parsley flakes before serving over rice.