

Grandpa's Garlic Shrimp & Bread



Ingredients

3 pounds of large shrimp, tail on, peeled and de-veined
6 cloves garlic, chopped
Salt and pepper
1/2 cup white wine
1/2 cup (a couple handfuls) flat-leaf parsley leaves, roughly chopped
A loaf of crusty bread

Yields: 4 servings

Preparation

In a large, cast iron skillet, combine all the ingredients then wrap pan with plastic wrap and refrigerate overnight.

Preheat oven 450°F. Remove pan with shrimp from fridge and let stand to bring to room temperature, about 15 minutes. Transfer to oven and cook until bubbling, about 20 minutes. Remove and serve right out of the pan with chunks of crusty Italian bread for dunking alongside.

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