



## *Chezeca Simple Shrimp in Garlic and Wine Sauce*

*This is a real simple recipe that anyone can prepare in less than 20 minutes and it tastes GREAT!*

*Serves 3-4*

### *Ingredients*

*1 pound bag of easy to peel or peeled uncooked shrimp. Cooked frozen shrimp can be substituted.*

*3 tablespoons of pure non-virgin olive oil*

*3 tablespoons of butter or margarine*

*5 medium garlic cloves*

*1 & 1/2 teaspoons of Paprika*

*1 teaspoon of Old Bay Spice*

*1/2 teaspoon black or white ground pepper*

*1/2 teaspoon of salt*

*1/2 cup white wine*

### *Preparation*

*Stir ingredients and after 2 minutes; add the white wine. Let the mixture come to a boil, reduce heat to low-medium and then add the shrimp. Mix shrimp into the wine mixture. You can tell the shrimp are cooked when it turns from translucent to a white pinkish color. The shrimp should be fully through cooked within 5 minutes. If cooked frozen shrimp are used, thaw the shrimp first, then place them in the wine mixture after the mixture is boiling. Let stand in the wine mixture for 3-5 minutes and serve.*

*For extra sauce just add a 1/2 cup of additional wine. Make sure the wine comes to a boil and continue as directed above, and then add the shrimp. Serve hot or warm with other appetizers or serve over rice. And don't forget to dunk your favorite crusty bread in the sauce and enjoy!*

