



Sizzled Citrus Shrimp

**Ingredients:**

- 3 tablespoon lemon juice
- 3 tablespoon wine, dry white
- 2 teaspoon oil, olive, extra virgin
- 3 clove(s) garlic, minced
- 1 pounds shrimp, peeled and deveined, medium (30-40 per pound)
- 1 teaspoon oil, olive, extra virgin
- 1 whole bay leaf
- ¼ teaspoon pepper, red, crushed, or 1 dried red chili, halved
- ¼ teaspoon salt, or to taste
- 2 tablespoon parsley, fresh, chopped

Method:

1. Combine lemon juice, wine, 2 teaspoons oil and garlic in a medium bowl. Add shrimp and toss to coat. Cover and marinate in the refrigerator for 15 minutes, tossing occasionally. Drain well, reserving marinade.
2. Heat 1 teaspoon oil in a large nonstick skillet over medium-high heat. Add shrimp and cook, turning once, until barely pink, about 30 seconds per side; transfer to a plate.
3. Add bay leaf, crushed red pepper and the reserved marinade to the pan; simmer for 4 minutes. Return the shrimp and any accumulated juices to the pan; heat through. Season with salt, sprinkle with parsley and serve immediately.