

## SHRIMP SCAMPI

3 Lg. cloves garlic, minced  
7 Tablesp. Olive Oil  
1 Pound raw shrimp, peeled and deveined  
¼ cup dry white wine  
2 teasp. Lemon juice  
2 teasp. Minced parsley  
¼ teasp. Oregano  
salt & pepper to taste

In a large skillet lightly sauté garlic in oil. Add shrimp and sauté until just pink, about 3 minutes. Add wine, lemon juice, parsley, oregano, salt & pepper. Simmer until heated through. Makes 4-5 servings