

Shrimp Scampi

1 pound uncooked shrimp (about 15-18)
1 stick butter (¼ pound)
2-6 cloves garlic
fresh herbs and spices
extra virgin olive oil



Remove the stems from all the herbs -- oregano, sage, basil, etc. Process the garlic and some black pepper in a food processor until minced. Add the herbs and pulse once or twice. Add just enough olive oil to bring everything together. Melt the butter and stir in the herbs. Add minced chives at the end, to preserve their shape.

Peel and de-vein the shrimp. In groups of five or six, pierce with two bamboo skewers per group. Spoon some of the herb / butter mixture over.

Place the shrimp herbed side down in a hot skillet. Spoon more herb / butter mix over the top. When the edges turn pink, turn shrimp over and cook until there is no more gray.

Serve with remaining butter.