



# Garlic Festival Garlicky Shrimp Scampi

## Ingredients:

- 1 Stick sweet butter
- 1 to 2 Tbsp. **Garlic Festival Garli Garni** (add more if you want to kick it up!)
- 2 Pounds fresh jumbo shrimp or prawns peeled & deveined.
- 3 Tbsp. **Garlic Festival Oil** of your choice
- 1/4 Cup white wine
- 1 Lemon, wedged

## Directions:

Melt butter in a large skillet on medium heat. Add Garlic Festival Oil, Garli Garni & wine. Add shrimp and sauté until just firm and slightly pink. Great to serve over linguine or rice pilaf. A must to serve with **Garlic Festival Garlic Bread** which is made using the butter and **Garli Garni** mixture slathered over French bread then placing in the oven or toaster oven on broil to brown. Delicious!!



**Garlic Festival Garli Garni**  
and your choice of  
**Garlic Festival Oil**  
is used in this recipe.



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in  
USA

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