

Gilroy Garlic Shrimp Recipe

Serves 4-5

Ingredients

- 1 pound shrimp
- 4 tbsp. salted butter
- 5 cloves of garlic (minced)
- ¼ cup broth (recommended: Thai coconut curry or veggie broth)

Instructions

- Deshell the shrimp and set aside.
- Let the butter melt down in a large nonstick pan on simmer heat.
- Mince the garlic.
- Add garlic to butter and turn heat up to low heat until it turns a caramelized brown color (about 10 minutes).
- Turn the heat up to medium, and add in the shrimp. Cook the shrimp on both sides for about 4-5 minutes.
- Add in the broth and turn the heat down to low/ simmer (depending on what kind of broth you add, it'll either thicken or dissipate and soak into the shrimp).
- Serve immediately.

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