

Everyday FOOD

COOK, NOURISH, ENJOY

Red-pepper flakes and fresh parsley add zip to the seafood, which simmers in butter, garlic, lemon juice, and white wine.



| PERFECTING |

Surf's Up

If you've only ordered shrimp scampi in restaurants, prepare to be shell-shocked. It's amazingly easy to make, and our recipe, which includes a quick stock to intensify the sauce, guarantees jumbo flavor.

TEXT BY GREG LOFTS RECIPES BY SARAH CAREY

FOOD STYLING BY GREG LOFTS; PROP STYLING BY SARAH VASIL

Ingredients

1 pound large shrimp, peeled and deveined, shells reserved
1 clove garlic, plus **4** teaspoons minced
 Kosher salt and freshly ground pepper
1 tablespoon extra-virgin olive oil
 Pinch of red-pepper flakes
 $\frac{1}{2}$ cup dry white wine
1 tablespoon fresh lemon juice, plus more for serving (optional)
3 tablespoons cold unsalted butter
 $\frac{1}{4}$ cup chopped fresh parsley (from 1 bunch)
 Serves 4.

1 | Prep the Stock

Place **shrimp shells** and whole **garlic clove** in a small saucepan and add $1\frac{1}{4}$ cups water. Bring to a boil, then reduce heat to low and simmer, covered, 5 minutes. Strain stock, discarding solids, and set aside. (Making stock is not standard for scampi, but it enhances the taste of the seafood.)



2 | Cook the Shrimp

In a bowl, toss **shrimp** with 1 teaspoon minced **garlic** and $\frac{1}{2}$ teaspoon **salt**; this gives them a rich flavor base. Heat a large skillet over medium-high. Add **oil** and shrimp; cook until they begin to curl. Turn and cook until just opaque, about 2 minutes total. Transfer to a plate.



3 | Swirl the Sauce

Reduce heat to medium. Add remaining 1 tablespoon **garlic** and **red-pepper flakes** to skillet; cook until fragrant, about 15 seconds. Add **wine**, increase heat to high, and boil until reduced to about 2 tablespoons, 2 to 3 minutes. Add $\frac{1}{4}$ cup shrimp stock and **lemon juice**; boil 30 seconds, then remove from heat. Stir in **butter** to form an emulsified sauce. Return shrimp to skillet; toss to coat. Season with salt, **pepper**, and more lemon juice. Top with **parsley**.

HOW TO SERVE IT

Enjoy our scampi in one of these delicious combinations.

TOSS IT WITH PASTA

Cook 8 ounces **thin spaghetti** until al dente. Reserve 1 cup pasta water, then drain. Before returning shrimp to skillet in step 3, stir in noodles, then shrimp and $\frac{1}{2}$ cup pasta water. Toss in another tablespoon of softened **unsalted butter**; season per step 3.

SPOON IT OVER POLENTA

Bring $2\frac{1}{2}$ cups each **chicken stock** and **water** to a boil. Whisk in $\frac{3}{4}$ cup **instant polenta**. Simmer, stirring occasionally, until thick, about 7 minutes. Stir in $\frac{1}{4}$ cup grated **Parmigiano-Reggiano** and 2 tablespoons **unsalted butter**; season with salt and pepper.

BAKE IT WITH BREAD

Toss 2 cups coarsely torn **rustic bread** with 2 tablespoons **extra-virgin olive oil**. Toast on a baking sheet at 450° until golden, about 5 minutes. Sprinkle over cooked shrimp and sauce in a baking dish; bake 5 minutes more.



Scampi Riffs

Try one of these twists on the classic.

1. Capers and Tomato

Add 2 teaspoons drained **capers**, 1 cup halved **cherry tomatoes**, and an additional 1 tablespoon **olive oil** when sautéing the garlic in step 3; cook an additional 1 to 2 minutes, then proceed with recipe.

2. Mustard and Thyme

In step 3, replace the pepper flakes with 2 teaspoons **country-style Dijon mustard** and 1 teaspoon minced **fresh thyme**, and the wine with **dry vermouth**. Omit the parsley.