Shrimp in butter

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Ingredients

- Small to medium uncooked shelled shrimp
- Butter to coat shrimp
- Salts
- Fresh hot pepper
- Garlic
- Lemon zest and parsley (optional)
- White bread for serving

Instructions

1. If you use frozen, first defrost them completely, dry them with a paper towel and marinate them a little with a pinch of salt, slices of fresh hot pepper, a thinly sliced clove of garlic (sliced, but not pressed; mashed, pressed garlic will always give much more flavor), a little lemon zest is fine, but not necessary, you can also add finely chopped parsley, but also, is not necessary.

2. Leave the shrimp at room temperature for half an hour before cooking.

3. The vessel in which you will cook and serve must also be at room temperature. Clay flat bowls are perfect, it is important that the shrimp can be placed nicely in a single layer.

4. Next, heat the butter: over low heat, melt the butter in a small saucepan and heat it again until it begins to caramelize. The butter should become clear, the butter fat and protein should separate, wait for the protein to turn golden, just don't overheat it, you don't need it to brown! Such butter can be prepared a little in advance and left until the time when you need to cook the shrimp.

5. When you decide it's time to serve the shrimp, heat the butter almost until it boils, take the jar with the uncooked shrimp to the table and pour the hot butter over it in front of the guests. The butter should cover the shrimp! Together you can watch how the shrimp change color from gray to pink. As soon as it's ready, put it on plates, spread the white bread on the butter and enjoy!

Let’s cook together!

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