



Balsamic Glazed Shrimp

Serves four

4 TBS unsalted butter

6 garlic cloves – minced

1 pound shelled and deveined shrimp – tail on

¼ cup balsamic vinegar

Melt 2 TBS of butter in a skillet. Add the garlic and cook for about 2 minutes – until you can smell the garlic.

Add the shrimp, mix well and cook for 4 to 5 minutes – until the shrimp turns opaque (pink). Do not overcook the shrimp as it will turn rubbery. Set it aside.

Add the remaining butter into the skillet and melt. Add the balsamic vinegar and mix well. Bring to a simmer and allow the sauce to reduce and thicken, about 10 minutes.

Return the cooked shrimp to the reduced sauce. Mix well to coat and heat through. Serve as an appetizer with toothpicks or with any side of choice. I served them on a salad. Enjoy!