

Shrimp Scampi with Grits & Fresh Sliced Tomatoes

One of the Shaw family's favorite "Summer Suppers" using family grown products!

Ingredients

1 lb. peeled and de-veined shrimp

1/4 cup Georgia Olive Farms Olive Oil (enough to coat shrimp thoroughly)

2 T. minced garlic (more or less to taste)

1 T. parsley (fresh if available)

Salt & Pepper to taste

Preparation

Heat oil and spices in skillet. Add shrimp and cook approximately 5 or 6 minutes, stirring to coat shrimp thoroughly. Serve over locally-grown Gayla's Grits or on the side with sliced tomatoes and good bread for sopping!