

Shrimp Parmesan  
Milano Inn – Chef John White

16 large Shrimp (16/20 count)  
1 ½ oz clarified butter  
1 tbsp fresh garlic  
Salt & pepper to taste  
1 tsp oregano  
2 oz white wine (chardonnay)  
2 oz parmesan cheese  
4 oz mozzarella/provolone blend  
Garnish with fresh parsley

Directions:

Start with the clarified butter in 10" skillet over medium heat, add shrimp then garlic (don't burn garlic) add salt, pepper and oregano – sauté for 1:30 to 2 min then add white wine, cook shrimp only about ½ way. Transfer shrimp to casserole dish (oven safe). Add parmesan cheese then mozzarella provolone blend heat under boiler or very hot oven until cheese is golden brown (about 2-3 min). Garnish with fresh parsley.

Serve with side of pasta and garlic toast.