

Tames' Lemon Shrimp

This is a quick and tasty meal.

Ingredients

1 lb. uncooked shelled shrimp (30-40 count size)
1 lemon
1 stick of butter

Utensils

Knife
Cutting board
9x13 baking pan
Fork

Granulated garlic, salmon rub, paprika, or Italian seasoning

Shell the shrimp. Uncooked shelled shrimp can be bought in the seafood department of the grocery store. Cut the lemon into thinly sliced rounds. The dish can be prepared up to this point in advance. Heat the oven to 350°F. In a microwave oven melt the butter in the baking pan. Place the sliced lemon in a single layer in the bottom of the pan, and place shrimp on top of the lemon. Sprinkle on the seasoning and bake for 15 minutes. Place the shrimp on a serving plate. Using a fork, lift out the lemon rounds, letting any butter drip back into the pan. Pour the seasoned butter into a bowl or pour over the shrimp. Serve with crusty bread.