

Reckless In The Kitchen

Sicilian Marinated Shrimp (Gamberi Marinati all Siciliana)

From *Whatever Happened to Sunday Dinner?* by Lisa Caponigri

Ingredients:

- 1/2 c fresh lemon juice
- 1/4 c fresh orange (or lime juice)
- 3 cloves garlic, roughly chopped
- 1/4 tsp salt
- red pepper flakes, to taste
- 2 lbs shrimp, uncooked, tails-on

Directions:

In a large bowl, combine the lemon and orange (or lime) juices, the garlic, red pepper flakes and the salt. Whisk to combine.

Add the shrimp to the marinade, toss to coat, and let marinate for 5 minutes.

Heat a large skillet over medium heat. Using a slotted spoon, remove the shrimp from the marinade and add to the hot skillet. Cook, stirring, until they turn bright pink and transfer to a serving bowl.