

RGT (Rosemary, Garlic, Thyme) Shrimp

1 lb medium to large shrimp, raw, peeled, and deveined

1 stick butter

2 cloves garlic, minced

3 sprigs rosemary

4 sprigs thyme

Salt and Pepper to taste.

Method: Pull the leaves from the rosemary and thyme and finely chop them. Melt the butter in a large frying pan, and add the garlic, rosemary, and thyme. Sauté for about a minute to bloom the spices. Add the shrimp and season with salt and pepper. Cook for 1-2 minutes per side until pink. Serve over rice with the melted butter as a sauce.