



# Souse Vide Shrimp Scampi



SERVES: 2

PREP TIME: 10 MINUTES

COOK TIME: 15 MINS - 1 HOUR

## Ingredients

- 1 pound (16 oz) peeled and deveined raw shrimp
- 1 ½ tsp (1 g) kosher salt
- ½ tsp (.5 g) freshly cracked black pepper

## Scampi Sauce:

- 3 tbsp (60 g) butter
- 5 cloves of garlic, minced
- ¼ cup (60 mL) dry white wine
- ¼ cup (5 g) fresh chopped parsley, 1 tbsp (1 g) reserved for garnish

## Preparation

1. Preheat water bath to 125° F (52° C) for very rare, 130° F (54° C) for rare, 135° F (57° C) for medium-rare, and 140° F (60° C) for medium. We recommend medium.
2. Season shrimp with salt and pepper. Add the shrimp to a vacuum seal bag, remove the air and seal.
3. Add the bag to the preheated water bath and cook for 15 minutes - 1 hour.
4. While the shrimp is cooking, make the sauce. Add butter to a saucepan over medium heat to melt. Once melted, add the garlic. Cook until fragrant, about 3 minutes.
5. Pour white wine into the saucepan. Continue to cook, stirring occasionally, for about 4 minutes.
6. Remove pan from heat. Add the parsley (except the reserved tbsp) and stir until completely combined.
7. Remove from the bag and serve. Garnish with reserved parsley. Serve with crusty french bread.