

# Nana's Lemon Shrimp

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My nana makes this every time we come together as a family for the holidays. I connect this dish with my Jewish culture because we are Jewish and we eat Nana's lemon shrimp on Passover, Hanukkah, and other major Jewish holidays. My nana makes this delicious appetizer whenever my family and I go over to my grandparents' house for holiday dinners. We consider this to be a light dish, a light side lemon shrimp dish because it isn't heavy enough to fill someone up. We don't eat them during the main course and instead we eat them in the living room, by the front door along with grapes, dips, cheese, and crackers. The foods served are just stuff to hold us over while we wait for the meal to be made and our relatives to arrive. I snack and talk with cousins, grandparents, and other relatives. Eating Nana's shrimp is my favorite part of the Jewish holidays and my nana knows how much I love the appetizer so she gave me the recipe.

## **Ingredients:**

1 bag frozen shrimp  
1 clove garlic, chopped  
1 or 2 tablespoons olive oil  
1 tablespoon unsalted butter  
1 teaspoon lemon juice  
1 teaspoon parsley

## **Instructions:**

Defrost the shrimp.

In a big frying pan, stir together the olive oil, butter, and garlic on medium heat, until the butter is fully melted.

Place the shrimp in the oil then turn them all to one side. After about 2 minutes (or when the shrimp start to sizzle), flip them over and add the lemon juice and parsley.

Let the shrimp sit for 2 minutes or until both sides are pink.

**Tips:** If you wish to add ingredients to the olive oil mixture, you may do so before adding it the shrimp. The shrimp should be added last. If the sauce is too thick for your liking, feel free to add 1/2 cup chicken broth before adding the shrimp. Add salt and pepper to taste.