

SHRIMP SCAMPI DIP



Ingredients:

4	Tablespoons	Butter, divided
½	Pound	Shrimp, P&D, tails off
3	Cloves	Garlic, minced
¼	Cup	White Wine
¼	Cup	Lemon Juice
2	Tablespoons	Fresh Parsley, chopped
1	Cup	Ricotta Cheese
1	Cup	White Cheddar, shredded
⅓	Cup	Grated Parmesan
		Salt and Freshly Ground Black Pepper to Taste

Directions:

1. Melt 2 tablespoons butter in a large skillet over medium heat. Add shrimp and cook 1½ minutes per side. Remove from pan and set aside to cool. Wipe pan clean.
2. Melt 2 tablespoons butter in the pan. Add garlic and cook until fragrant, about 1 to 2 minutes. Add wine, lemon juice, parsley, salt and pepper. Cook until liquid is reduced by two-thirds, about 5 to 7 minutes.
3. Once shrimp has cooled enough to handle, chop fine and add back to pan and saute for 1 to 2 minutes. Add mixture to a large bowl along with remaining ingredients and stir to thoroughly combine.
6. Transfer to a baking dish. Bake in a 350° oven for 15 – 20 minutes, or until warm and bubbly.