

Sautéed Garlic Shrimp

40 servings

NOTE: When my son, Zack, was in the Marine Corps, he was a chef. He won a competition with this recipe. It can also be served as a main course with a salad and steamed vegetables, or it may be put in a heated dish. Guests may use a toothpick for serving.

120 shrimp, peeled
1 cup onions, chopped
8 cups butter
½ cup garlic powder
40 toothpicks

Sauté onions and shrimp in ½ cup butter. Season with garlic powder. Add the rest of the butter. Cook for 10 minutes more.

Place 3 shrimp on each toothpick. Serve shrimp in a small sauce cup with 1 oz. of garlic butter sauce.