

## ***Shrimp in Garlic Spices***

Prepare the quick marinade in the morning and these delicious shrimp will only take minutes to prepare for supper!

**Makes 2 servings**

**16 uncooked large shrimp, peeled and deveined (tails intact)**

**5 Tablespoons dry white wine**

**3 Tablespoons olive oil**

**4 garlic cloves, minced**

**1/4 cup (1/2 stick) butter**

**1/4 teaspoon dried basil**

**1/4 teaspoon dried oregano**

**1/8 teaspoon ground cumin**

**Salt and pepper**

**Prepared rice to serve with shrimp**

**Cut each shrimp in half lengthwise. Combine the wine, oil and minced garlic in a medium bowl. Add shrimp and stir to coat. Cover tightly and refrigerate the shrimp mixture 2 to 24 hours.**

**After marinating time, melt butter in skillet over medium heat. Add the shrimp with marinade, basil, oregano and cumin. Season with salt and pepper. Stir until shrimp are pink, about 4 minutes. Serve immediately with cooked rice.**