



# Mangia Bene E Vivi Bene!

By FRANK ZEOLI



## Shrimp Francese



If you're looking for a dish that feels elegant but comes together effortlessly, **Shrimp Francese** is the perfect choice. This classic features tender shrimp lightly coated in a delicate egg batter, pan-fried until golden, and finished in a butter, lemon, and sherry wine sauce. Traditionally made with chicken, the shrimp version is lighter, cooks more quickly, and is ideal for both weeknight dinners and a special Lenten dish.

PREP TIME: 10 MINUTES | COOK TIME: 15 MINUTES

### INGREDIENTS

- 18-20 large raw shrimp, peeled & deveined (tails off)
- ¼ cup freshly squeezed lemon juice
- Salt & freshly ground black pepper
- ½ cup all-purpose flour
- ½ teaspoon granulated garlic
- 3 large eggs
- 1 tablespoon fresh parsley (chopped)
- 1 cup canola oil (for frying)
- 3 tablespoons unsalted butter
- 1 tablespoon fresh garlic (minced)
- 1 cup sherry wine

### INSTRUCTIONS

1. Add the flour and a pinch of salt and pepper to a mixing bowl and mix. Dredge the shrimp in the flour (shake off the excess) and set aside.
2. In a separate mixing bowl, beat the eggs with the granulated garlic and add a pinch of salt. Add the floured shrimp to the egg mixture and mix until thoroughly combined.
3. In a large skillet, heat the canola oil over medium-high heat. Cook shrimp 1-2 minutes per side until golden and just cooked through. (Don't overcrowd the shrimp; cook them in batches if needed.) Transfer to a plate. Drain most of the oil from the pan.
4. In the same pan, add the fresh garlic and parsley and sauté for one minute. Return the shrimp to the pan. Add the lemon juice and sherry, and simmer until the alcohol burns off (about 4 minutes). Add the butter to the pan and let it simmer for 1-2 more minutes. Remove the pan from the heat and let it sit for one minute. Adjust the seasoning as needed.

Serve over fresh pasta, risotto, or mashed potatoes.



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