**Shrimp Scampi**

**Ingredients:**

12 oz. shrimp, cleaned

2 Tbsp. butter

3 oz. bacon, julienned

2 cloves garlic, minced

½ cup white wine

¼ cup lemon juice

¼ tsp. black pepper

¾ cup parmesan cheese

3 sprigs fresh parsley, chopped

1# linguini

**INSTRUCTIONS**

1. Bring a large pot of water to a boil and cook the linguini.
2. Clean the shrimp like chef showed you.
3. Melt the butter in a large sauté pan over medium heat. Cook the bacon in the butter until it is crispy.
4. Add the garlic and the cleaned shrimp. Cook for about 3 minutes.
5. Add the lemon juice, wine, and black pepper. Bring to a simmer and cook for about 1 more minute.
6. Stir in the cooked pasta.
7. Sprinkle with the parsley and parmesan cheese. Toss well to coat.
8. Enjoy.