

**You will need:** a frying pan; a knob of butter; one large clove of garlic; salt and pepper; a pound of raw, peeled, deveined shrimp with tails on (if you're using frozen shrimp, defrost them first); white wine or vermouth

Step  
1



Melt the **butter** in the frying pan over medium heat.

Step  
2



Mince the **garlic** and add it to the pan, then **season** with salt and pepper.

Step  
3



Add the **shrimp** and enough wine to cover the bottom of the pan.

Step  
4



**Stir**, turning the shrimp occasionally, until the **shrimp turn pink**.

Step  
5



**Serve** the shrimp and their **buttery sauce** in a bowl with crusty bread or over pasta or rice.

\*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at [www.chow.com/stories/11815](http://www.chow.com/stories/11815).