

You will need:

Basil, 2 Tablespoons chopped or chiffonaded if you want to be fancy (roll the leaves tightly and cut fine with a chef's knife, for long elegant shreds).

Shrimp, 2 lbs cleaned and deveined ("P&D", in shrimp vernacular, will get you ready-peeled'cleaned shrimp. Tails-on is always acceptable and contributes to flavor.)

Cherry Tomatoes, 1 qt. or 2 pts. Container, cut in half

Fresh Garlic, 2 Tablespoons chopped fine

Bread Crumbs, 1/2 cup (I like panko best)

Butter, 4 tablespoons

Salt, to taste

Pepper, to taste

In a large frying pan heat butter. Pan sear shrimp for 3-4 minutes on each side. Add tomatoes, garlic, salt and pepper. Cook for 3 more minutes. Turn off heat and toss with remaining ingredients.

Serve with your favorite wine, and a salad if you want to start to complicate things up.

*Recipe originally from InfiniteHerbs.com and Chef Elizabeth Camilio