

Garlic Scampi Sauce

1 (2 lb. bag) Web Butter Sauce

1/2 Cup White Wine

1/2 Cup Lemon Juice

2 Tablespoons Garlic (2 large cloves), minced

2 Teaspoons Garlic Powder

2 Teaspoons Parsley Flakes, dried

Salted Butterball® Butter Premium Balls® for sautéing

Directions: In a large saucepan, sauté minced garlic for about 1 minute. Add remaining ingredients, and cook over medium heat 3-4 minutes.

Serving suggestion: Add cooked shrimp or chicken and serve over pasta.

Yield: 14-16 servings