CROSTINI DI SCAMPI

Ingredients

1⁄4 cup bacon drippings

1 clove garlic, crushed

1 sprig rosemary, plus 1⁄2 tsp. minced

12 large shrimp, peeled and deveined, tails removed

Freshly ground black pepper, to taste

2 (1⁄2"-thick) slices multigrain country bread, baguette or your favorite bread

Instructions

Heat bacon drippings and garlic in a sautee pan over medium-high heat. Fry rosemary sprig, until crisp. Transfer rosemary to a paper towel to drain. Season shrimp with pepper; add to pan and sautee until golden and slightly crisp. Transfer shrimp to paper towels to drain. Serve shrimp on toasted bread. Sprinkle with minced rosemary and freshly ground black pepper; garnish with rosemary.

SERVES 2