

## Shrimp Francaise

(2 servings)

12 large shrimp, peeled and deveined  
 $\frac{1}{2}$  c olive oil  
1 c water  
2 chicken bouillon cubes  
2 lemons  
baking flour  
1 tbsp low fat margarine  
1 tsp garlic powder  
dry parsley flakes  
sauce & gravy flour

Coat shrimp in baking flour. Fry in hot oil; drain. In separate pan, melt margarine; add bouillon and bring to a boil. Add a few dustings of sauce and gravy flour to thicken. Add shrimp and stir to coat. Squeeze lemons onto shrimp and sprinkle with garlic powder and parsley flakes. Simmer 2 minutes; serve hot.