



Sam Arena

SHRIMP WITH ANGEL HAIR PASTA

INGREDIENTS

- 2lbs. of raw shrimp 21/25 size
- 1 stick of salted butter
- 1/2/cup vegetable oil (light)
- capers (optional)
- 3 or 4 scallions
- 1 lemon
- parsley
- 1lb. pasta angel hair or linguini



THIS IS A VERY IMPRESSIVE DISH, BUT EXTREMELY SIMPLE TO MAKE....

Boil 4 qts. of salted water in a large pot. Don't forget the salt. While the water boils prepare the sauce.

In a sauté pan melt the butter and add the oil. Chop the garlic extra fine and add it to the oil and butter. Sweat the garlic on very low heat. The idea is not to cook the garlic. Make sure the shelled and devein raw shrimp are patted dry before adding them to the garlic sauce. Continue to cook on very low heat until the shrimp turn pink on both sides. At this point add the finely chopped scallions and capers. Squeeze the juice of a large lemon into the sauce. If you think you need additional sauce melt more butter and add it. Cook your pasta al dente, add the sauce and shrimp and serve.

THIS IS A WONDERFUL LITE ENTREE SERVED WITH A CRISP FRESH SALAD AND A FINE WHITE WINE LIKE PINOT BLANC OR CHARDONNAY. DON'T FORGET THE FRESH TOASTED ITALIAN GARLIC BREAD. BON APPETITE...

This recipe is a recipe from my soon to be completed cookbook. K.I.S.S.

KEEP IT SIMPLE with SAL