

APRIL 2010
RECIPE OF THE MONTH

SHRIMP SCAMPI

- 1/4 CUP OLIVE OIL**
- 1 POUND SHRIMP - DEVEINED, TAIL OFF**
- 4 CHOPPED FINE GARLIC CLOVES**
- 1/4 TEASPOON RED PEPPER FLAKES**
- 1/2 CUP DRY WHITE WINE**
- 1 TEASPOON SALT**
- 1/4 TEASPOON BLACK PEPPER**
- 6 TABLESPOONS BUTTER**
- 3/4 POUNDS COOKED LINGUINE OR SPAGHETTI**

COOK YOUR PASTA IN BOILING WATER UNTIL AL DENTE. USE SPAGHETTI OR LINGUINE. DRAIN AND RESERVE 1 CUP OF THE COOKING WATER.

HEAT OLIVE OIL IN A HEAVY SKILLET UNTIL HOT. SAUTE SHRIMP UNTIL COOKED THROUGH A FEW MINUTES. TRANSFER SHRIMP TO A LARGE BOWL. ADD GARLIC TO OIL ALONG WITH RED PEPPER, WINE, SALT AND PEPPER AND COOK FOR ABOUT A MINUTE. ADD BUTTER TO SKILLET AND STIR UNTIL MELTED. STIR IN SHRIMP.

TOSS PASTA WITH SHRIMP MIXTURE ADDING SOME OF THE RESERVED PASTA WATER IF NECESSARY TO GET YOUR DESIRED CONSISTENCY.

START TO FINISH PROBABLY ABOUT HALF HOUR OR SO. SERVES ABOUT 4 PEOPLE.