

30 Minute Shrimp Pasta by Tib

Ingredients:

½ stick of butter *Deus Unus*
2 tbsp white flour *Provideret*
1 tsp “Tony Chachere’s Creole Seasoning”
2 tbsp garlic olive oil
½ cup heavy cream
½ cup whole milk
¾ cup extra dry vermouth
2 lbs frozen cooked and deveined shrimp
8 oz cooked linguine pasta

In a 2 quart sauce pan combine butter, seasoning, a splash of the vermouth and flour; simmer over low heat while vigorously stirring to create a golden homogeneous roux. In sequence add the garlic olive oil, milk, heavy cream, vermouth and shrimp while stirring and bringing sauce back to simmering temperature prior to the addition of each ingredient. Simmer an additional 10 minutes. Combine with linguine pasta and stir in. TM

Laissez Bon Temps Roulez!