

## Scampi and Linguine

### *Ingredients:*

*½ pound linguine, fresh or dried pasta to be cooked according to pasta recipe or package directions.*

*1 pound cleaned, deveined, and patted dry large shrimp, seasoned with salt and pepper*

*2 Tablespoons EVOO*

*2 Tablespoons unsalted butter*

*1 lemon, some of the zest and all of the juice*

*Pinches of red pepper flakes*

*1 large shallot, finely minced*

*2 fat cloves garlic, minced*

*½ cup dry white wine*

*¾ cup pasta water*

*\*Optional 3 Tablespoons shrimp stock*

*White pepper*

*Coarse Sea Salt to taste*

*¼ cup minced fresh parsley*

*Lemon slices*

*Additional\*2 tablespoons EVOO and 2 Tablespoons butter to finish sauce.*

*Prep all of the ingredients; get the water going for the pasta. Cook the pasta in salted water for about 6-8 minutes, reserve 1 cup of pasta water and drain pasta.*

*Heat a sauté pan and add the oil and melt the butter on medium high, sauté shallots and garlic for about 2-3 minutes, add the shrimp and sauté until they just turn pink, but not cooked through, remove and keep warm.*

*Deglaze pan with white wine, add additional butter and EVOO. When butter is melted add the stock and pasta water, cook until slightly thickened.*

*Add the shrimp back to the pan, toss in pasta, season with additional salt and pepper, toss to heat through. Sprinkle with fresh parsley and serve in warmed bowls with lemon slices on the side. With or without cheese is up to you, but I must have additional red pepper flakes*