

Spicy Shrimp in White Wine and Garlic Butter over Penne Pasta

Serves

6

Ingredients

1 pound medium to large shrimp, shelled and de-veined
1 cup flour
1 lb pasta, penne
1/4 cup garlic butter
1/4 cup minced shallots
1/2 cup dry white wine
1/2 cup Limoncello (Italian Liqueur)
Salt and fresh ground black pepper
Cajon Spice and cayenne pepper
2 tbs parsley, finely chopped

Garlic Butter

2 sticks of unsalted butter at room temperature
1/4 cup of finely chopped garlic
Kosher salt & white pepper

Preparation Instructions

In a mixing bowl, combine all of the above together. Mix well and season with salt and pepper. Store butter in a ramekin and cover with plastic wrap until ready to use. Clean and prepare the shrimp. Season the flour with Cajon spice or cayenne pepper. Dredge the shrimp in the seasoned flour. In a large sauté pan, over medium heat, melt the garlic butter. Add the shrimp and sauté until golden about 5 minutes. Add the shallots and sauté for 1 minute. Add the wine and simmer for 2 minutes until reduced. Add Limoncello, flame. Stir in the parsley. Remove from heat and serve over pasta or rice. (chicken legs or wings can also be used)