

# Shrimp in Garlic & White Wine Sauce w/ Linguine

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Cooking With Carolyn

## Ingredients

Yield: 4 Servings

- 1 Pound Raw Shrimp, Size 31-40, peeled, deveined, tail off
- 8 Ounces Linguine, cooked al dente (according to manufacturer's directions)
- 1 Tablespoon Extra Virgin Olive Oil
- 1/4 Cup Extra Virgin Olive Oil
- 3 Cloves Garlic, minced
- 2 Tablespoons Shallots or Red Onion, finely chopped
- 2 Cups White Wine, Chardonnay or Sauvignon Blanc
- 1/2 Teaspoon Red Pepper Flakes (optional)
- 2 Teaspoons Fresh Thyme, finely chopped
- 1/2 Teaspoon Kosher Salt
- 1 Teaspoon Grand Diamond All Purpose Seasoning
- 1 Tablespoon Butter

## Directions

Clean and rinse the shrimp, set aside.

### **Cook the pasta:**

In a large pot, bring about 5 quarts of water to a boil. Salt the boiling water with 1/4 cup of salt. (This helps season the water for the pasta.) Place the linguine into the boiling water and cook according to the manufacturer's directions or until the pasta is al dente. Once cooked, drain the pasta, put it into a bowl and toss with 1 tablespoon of olive oil (This will keep the pasta from sticking together.) Set aside.

### **Make the sauce and cook the shrimp:**

Preheat a large skillet over medium-high heat for about 3 to 4 minutes. Add 1/4 cup of Olive Oil to the pan. Carefully place the shallots and garlic into the pan and stir for about 1 to 2 minutes. Next, turn off the heat, pull the pan away from the stove and add the wine. (This is to avoid igniting the alcohol in the wine.) Place the skillet back onto the stove and return the heat to medium-high. Next, add the red pepper flakes, thyme, salt and Grand Diamond All Purpose Seasoning. Adjust the heat to high and reduce the sauce by half, stir occasionally. (Doing this allows the alcohol to evaporate while the flavors become concentrated and the sauce slightly thickens.)

Next, reduce the heat to medium and add the shrimp. Cook just until they become curled and pink, about 3 to 4 minutes. Turn off the heat and stir in the butter.

Finally, add the cooked pasta to the shrimp and wine sauce. Toss well and serve hot.