

Shady Mile Shrimp in Pernod Cream Sauce

Category: Seafood

Servings: 4

Rating: 10

Source: Shady Mile Farm Market

Description:

This dish is very rich, so servings shouldn't be too large. Best for serving as a small first course with a salad to follow.

Match with a cold, crisp Sauvignon Blanc.

Ingredients:

garlic	4 cloves, chopped fine
shallot	2 medium, minced
green onion	2, chopped
butter	2 tablespoons
cream	1 1/2 cups
Side strip shrimp	one pound
lemon zest	from 1/2
lemon juice	1/2
pernod	1-2 ounces
fetticini	enough for 4 servings
parsley	1/2 cup fresh, chopped
parmesan cheese	to taste, grated

Instructions:

Saute the garlic, shallots, and green onions in butter for 2-3 minutes. Add the cream and reduce for 5 more minutes. Add the shrimp, lemon zest and juice, and the pernod and simmer for a few minutes.

Serve over pasta garnished with the parsley and grated parmesan cheese.