



Shrimp with Chardonnay-Dijon Cream Sauce

★★★★★

First Courses

Prep Time: 15 minutes **Cook Time:** 15 minutes **Difficulty:** Easy **Servings:** 2 **Source:** From the Recipe Collection of Ian and Steph Smith

INGREDIENTS

12 oz. medium shrimp, peeled and deveined
salt and freshly ground pepper, to taste
1½ tablespoons extra virgin olive oil

¾ cup Chardonnay wine
½ cup whipping cream
½ tablespoon Dijon or grainy mustard
1 tablespoon chopped fresh flat-leaf parsley

French bread and butter

DESCRIPTION

This recipe was originally published in "Wolfgang Puck Makes It Easy" as a pasta dish but we found that there was not enough sauce to do that, so converted it to serve as a small plate on its own.

DIRECTIONS

Season the shrimp with the salt and pepper to taste.

Heat the oil in a skillet and sauté the shrimp over medium-high heat, turning once, until seared and cooked through, about 2 minutes per side. Transfer the shrimp to a platter and cover with foil to keep them warm.

Add the wine to the same skillet over medium heat and stir to scrape up the pan deposits. Cook until the liquid reduces by half, about 5 minutes. Reduce the heat slightly and stir in the cream. Cook for one minute and stir in the mustard. Continue cooking until the sauce is thick enough to coat the back of a spoon, about 5 more minutes. Stir in the shrimp and warm until heated through, about a minute.

Serve garnished with parsley and crusty French bread and butter to mop up the sauce.

NOTES

This goes really well with the rest of the chardonnay. Make sure you take the pan off the heat soon as the shrimp is re-warmed so the sauce doesn't cook down too much.