

THE PHOTOGRAPHER'S KITCHEN
www.jbellphotography.com

JERRY'S SHRIMP SCAMPI WITH PASTA
1999 – Jerry Bell

Serves 6

Ingredients:

3qt. water
4tsp Kosher Salt
1 16oz. pkg. Linguine Pasta
1 stick Butter
3 tbsp. Extra Virgin Olive Oil
3 tbsp. Lemon Juice
1 tsp. lemon / herb mix. Level please.
1 tsp. Parsley flakes
1 tsp. Garlic Powder
1 tsp. Garlic chips or minced fresh garlic
3 tbsp. grated Parmesan cheese
1 tsp. Old Bay seasoning
¾ lb. medium shrimp – cooked, peeled and deveined. Precooked fresh or thawed frozen will do nicely.

PASTA:

Bring 3 quarts water salted with 3tsp. kosher salt to boil in a large pot. Don't omit the salt as this is the only chance you have to add some flavor to the pasta.

When water boils add the package of Linguini. Cook for about 10 minutes until al dente.

SAUCE:

While the pasta is cooking:

Melt 1 stick of butter in a stir fry pan or large sauté pan. Don't use any butter substitutes.

Add 3 tbsp. olive oil, 3 tbsp. lemon juice, 1 tsp. lemon/herb mix, 1 tsp. parsley flakes, 1 tsp. minced garlic, 1 tsp. garlic powder, 3 tbsp. grated Parmesan cheese, 1 tsp. Old Bay® seasoning, and 1/2 tsp. kosher salt.
Stir over low heat to blend for about 3 minutes.

Add the shrimp. Blend over medium heat until shrimp are just barely hot. The goal here is to heat the shrimp but not cook them.

Remove from heat.

Drain the pasta and put portions on each plate. Scoop the sauce and shrimp over the pasta.

Sprinkle some shredded or grated Parmesan cheese on top.

Serve immediately

I've provided this recipe for your dining pleasure and I encourage you to share it with your relatives, friends and anyone else who enjoys good food. If you want to post one of my recipes on your blog or another website I ask that you please credit: Jerry Bell / Jbellphotography.com