

Shrimp White Wine Sauce

the STUFF

salad shrimp
white wine
olive oil & garlic
butter & lemon
parsley & black pepper

what TO DO

heat olive oil & (freshly chopped) garlic in deep frying pan
(the olive oil should generously coat the bottom of the pan)
add about 4 ounces of stick butter
add lemon juice (freshly squeezed) from ½ a lemon
add white wine (2 parts white wine to 1 part olive oil)
season with parsley and black pepper

now my mom claims the shape of the pasta makes a difference
my dad says it's all the same
my mom is right on this one
certain pastas are better for certain sauces
best over capellini (angle hair pasta)

top with fresh parmesan cheese
serve with white wine

delicious yet simple sauce that is perfect
for the summer
in the evening light &
with good company

Enjoy!

