

Main Dishes

Seafood

Shrimp Fettuccini

My family loved this simple, but elegant meal. The recipe can easily be cut in half and uses only one cooking pot. Served with one of my many salads, a good wine, and some fresh bread; enjoy.

1-1/2 to 2 pounds shrimp
16 oz. Fettuccini noodles

1/4 cup butter
1 medium shallot, diced
1 clove garlic, minced
1 small onion, diced

1 cup Vermouth or dry white wine
2 tomatoes, diced
salt and pepper
1/3 cup Parmesan cheese



Clean and de-vein shrimp.

Cook noodles in 4-quart Dutch oven, rinse, drain and set aside.

Melt butter in same Dutch oven and add shrimp.

Sauté for 4 to 5 minutes. Add shallot, garlic and onion.

Cook for 2 minutes and pour off butter.

Add wine, tomato and noodles. Season to taste.

Add cheese and simmer for 5 minutes.

Yield: 8 to 10 servings.

NOTE: I added some sugar snap peas for color. The peas were added after the shrimp turned red and the juices were in the pot. Took the same amount of time. I also sprinkled extra Parmesan cheese on top of finished dish before serving.