

Shrimp LaFourche

*Chef Eric Weil
Café LaFourche
Donaldsonville, LA*

**20 (41-50 count) Louisiana shrimp
2 tablespoons clarified butter
1/4 cup Triple Sec
1 teaspoon green onions
1 teaspoon Creole seasoning
1/2 cup heavy cream
10 ounces cooked angel hair pasta
1/2 teaspoon parsley
1 teaspoon diced tomato
2 tablespoons each sliced red, yellow and green bell peppers**

In a large skillet over high heat, sauté shrimp in butter until pink. Add Triple Sec, flame off alcohol. Stir in green onions and Creole seasoning. Sauté for 2 minutes. Pour in whipping cream and bring to a boil. Stir in cooked pasta. When cream pulls from the side of the pan, remove from heat and garnish with parsley, tomato and bell peppers.

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