

Zydeco Shrimp

*Chef Holly Goetting
Charley G's
Lafayette, LA*

MAKES 2 SERVINGS.

- 1 cup Cajun Power Garlic Sauce
- 1 cup Steen's 100% Pure Cane Syrup
- 1 tablespoon Southern Comfort whiskey
- 12 (16/20) shrimp, peeled and deveined
- 1 tablespoon Creole Seasoning
- 3 tablespoons olive oil, in all
- 1/2 cup chopped "trinity" seasonings (onions, bell peppers and celery)
- 2 tablespoons minced garlic
- 1 cup minced shallots
- 1 cup sliced sun-dried tomatoes
- Pinch salt and pepper
- 1/2 cup dry vermouth
- 8 ounces angel hair pasta, cooked according to package directions and drained
- 1 tablespoon butter

Combine garlic sauce, cane syrup and whiskey in a small saucepan, bring to a boil and set aside.

Thread shrimp 6 to a skewer. Pour Creole seasoning and 1 tablespoon oil over shrimp. Cook them on the grill for 3 to 4 minutes on each side. While shrimp are cooking, assemble the pasta.

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Heat the remaining olive oil in a large skillet over medium heat. Add the trinity seasonings, garlic, shallots and sun-dried tomatoes, and season with salt and pepper. Cook, stirring, for 2 to 3 minutes. Add the vermouth to deglaze the pan, loosening any browned bits in the bottom of the skillet. Add the pasta and butter, tossing to mix well.

Arrange equal amounts of the pasta in the center of 2 serving plates. Spoon equal amounts of the sauce over the pasta and lay 1 skewer of shrimp on each. Serve immediately.

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