
Shrimp in Garlic Cream

*Christopher's Restaurant - Pittsburgh, PA
Pittsburgh Chefs Cook Book - 1989*

32 (approx. 2 to 2-1/2 pounds) jumbo shrimp
1 tablespoon + 1/4 cup butter, divided
1 tablespoon fresh garlic, finely minced
1/2 teaspoon fresh lemon juice
1/4 cup dry white wine
3 cups heavy whipping cream
1/2 pound fettucini
1 cup leek greens, sliced
1/2 cup grated Parmesan cheese

Peel, devein and clean the shrimp. Split lengthwise.

Bring a large pot of salted water to a boil.

Utilizing one tablespoon of butter, saute' the minced garlic gently in a large skillet for about 1 minute (do not brown).

Add the lemon juice, white wine, cream and shrimp to the skillet.

Bring to a gentle boil, applying such heat as to gently reduce the cream by evaporation without allowing the mixture to boil over (stirring occasionally helps to prevent this).

Add the pasta to the boiling water. Cook al dente. Drain.

Divide the pasta between four warm plates.

The cream and shrimp mixture should continue boiling until it reduces to a thick, luxurious sauce (should it reduce too far and "break", add one tablespoon of water and shake the pan).

A couple of minutes before you feel that the sauce will have reduced to the thickness desired, add the leek greens, grated Parmesan cheese and remaining 1/4 cup of butter. Stir to incorporate well.

Divide the shrimp and cream sauce over the dishes of pasta.

Seafood

Per Serving (excluding unknown items): 3747 Calories; 372g Fat (88.9% calories from fat); 78g Protein; 27g Carbohydrate; trace Dietary Fiber; 1599mg Cholesterol; 2285mg Sodium. Exchanges: 8 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Non-Fat Milk; 72 Fat.