

Shrimp Scampi Fettuccine with Andouille Butter

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Servings: 8

Preparation Time: 35 minutes

Cook time: 20 minutes

1 package (16 oz) fettuccine
3/4 pound fully cooked andouille sausage links, cut into 1/4-inch slices
3/4 cup butter, cut up
2 medium leeks (white portion only), thinly sliced
4 cloves garlic, minced
1/2 cup white wine
1/4 cup brandy
1 teaspoon salt
1 teaspoon paprika
1/2 teaspoon cayenne pepper
2 pounds uncooked large shrimp, peeled and deveined
minced fresh parsley (optional)
lemon wedges (optional)

Cook the fettuccine according to package directions.

In a large skillet, cook and stir the sausage over medium-high heat until browned, about 5 minutes. Remove from the heat. Transfer half of the sausage to paper towels to drain.

Place the butter and drained sausage in a food processor. Cover and process until blended. Remove to a bowl. Cover and refrigerate.

Add the leeks to the remaining sausage in the skillet. Cook and stir over medium-high heat until the leeks are tender.

Add the garlic. Cook 1 minute longer.

Add the wine, brandy, salt, paprika and cayenne, stirring to loosen the browned bits from the pan. Bring to a boil. Cook until the liquid is reduced by half.

Stir in the shrimp. Cook for about 5 to 6 minutes or until the shrimp turn pink. Add the andouille butter, stirring until just melted.

Drain the fettuccine. Place on a platter. Spoon the shrimp mixture over the pasta.

If desired, top with the parsley and serve with lemon wedges.

Per Serving (excluding unknown items): 183 Calories; 17g Fat (97.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 47mg Cholesterol; 443mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 3 1/2 Fat.