



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Bucatini Topped with Garlicky Shrimp**

**Serves 6**

#### **Ingredients**

1 lb. shrimp, peeled and deveined, thawed if frozen  
6 tbl. unsalted butter  
2 tbl. minced shallots  
1 tbl. minced garlic  
1 cup dry white wine, such as Pinot Grigio  
¼ cup fresh lemon juice  
2 tbl. minced flat-leafed parsley  
Salt and freshly ground black pepper  
6 quarts water  
1 tbl. salt  
1 lb. dried bucatini, spaghetti or linguine  
Salt and freshly ground black pepper  
Fresh flat-leafed parsley sprigs  
1 lemon, cut into 6 wedges

In a medium pot of boiling water, cook the shrimp, stirring once, until the shrimp turn pink and curl, about 4 minutes. Drain and set aside to cool.

In a large frying pan over medium heat, melt 2 tbl. of the butter until foamy. Add the shallots and garlic, reduce the heat to low and sauté, stirring frequently, for 2 minutes. Add the wine and lemon juice. Increase the heat to medium and simmer until the liquid is reduced by half, about 10 minutes. Add the minced parsley. Stir to mix well.

Reduce the heat to low. Add the remaining 4 tbl. butter, 1 tbl. at a time, stirring until all the butter has melted. Add the shrimp and salt and pepper to taste. Stir to mix well. Keep warm.

In a large pot over high heat, bring the water to a boil. Add the 1 tbl. salt and the bucatini and cook according to the package directions or until al dente, about 12 minutes. Drain.

In a large warmed bowl, combine the bucatini and shrimp mixture. Toss to mix well.

To serve, divide among individual warmed plates. Garnish with a parsley sprig and lemon wedge.

Serve hot with crusty bread.

***Credit: Williams-Sonoma Complete Pasta Cookbook***