

SHRIMP SCAMPI for one

Serves 1, multiply as needed.

By Dennis W. Viau; inspired by a YouTube video.

This is part of my Cooking for One series. I watched several YouTube videos about shrimp scampi. That sent me to my food encyclopedias to do some research. *Scampi* is an Italian word for the tail end of shrimp or lobsters. (*Langoustine* is used for the shellfish when sold whole.) The most common preparation is to fry scampi in butter. Pasta is popular in this dish.



Ingredients:

Spaghetti or other long pasta (linguine, vermicelli, etc.), enough for one (1¾ oz./50g dry)

4 large shrimp, halved, tails removed (and de-veined if necessary)

Salt and pepper

1 tablespoon butter

1 tablespoon olive oil

1 to 2 cloves garlic, minced

2 tablespoons dry white wine (or vermouth)

Small dash dried oregano flakes

Small dash dried basil flakes

Small dash dried marjoram flakes

2 tablespoons lemon juice; divided

Parmesan or Romano cheese for garnish

Directions:

Heat water in a pot. Add salt.

While the water is heating, shell and de-vein the shrimp. Season lightly with salt and pepper. Start the pasta cooking when the water comes to a boil. Cook until *al dente*. (See package directions.)

While the pasta is cooking, melt butter in a skillet and add the oil. Add the garlic and saute less than a minute. Add the wine and the shrimp. Cook 1 to 2 minutes, then remove from the heat, turn the shrimp over and let finish cooking in the residual heat. Remove the shrimp from the pan.

Add the herbs and 1 tablespoon of lemon juice to the skillet. Simmer over medium-low heat until the liquid is reduced by half. Add a tablespoon of pasta water and reduce again. Repeat if desired. Add the shrimp to the skillet and remove from the heat. Taste for salt and adjust, if necessary.

When the pasta is cooked, drain and dress with a little butter. Transfer to the skillet. Turn and stir to coat the pasta evenly. Plate. Dress with the remaining tablespoon of lemon juice and garnish with cheese.

Serve with your favorite vegetables.