

## GRETCHEN'S SHRIMP



6 plum tomatoes (or 1 can)

$\frac{1}{4}$  cup olive oil

20 uncooked lg. shrimp

1 T. minced shallot

1 T. minced garlic

$\frac{1}{3}$  cup white wine

$\frac{1}{3}$  cup fresh cilantro (1 T dry)

3 T. fresh lemon juice

$\frac{1}{2}$  cup whipping cream

6 T. butter

salt & pepper to taste

Drop tomatoes in boiling water for 10 seconds. Peel, seed, & chop. Heat oil in skillet over medium heat. Add shrimp and cook until pink (2 min.). Transfer to platter. Add shallot & garlic to skillet and sauté 1 min. Add tomatoes, wine, cilantro & lemon juice and cook until mixture is reduced by half (2 min.). Add cream and boil until reduced by half (3 min.). Remove pan from heat, add butter whisking until melted. Season with salt and pepper. Serve with angel hair pasta.