

GUASTELLO'S VILLAGE MARKET

Cognac Shrimp with Beurre Blanc Sauce

Serves 2

Ingredients

1 shallot (chopped)
1/2 cup dry white wine
2 tablespoons lemon juice
1 tablespoon heavy cream
12 tablespoons butter (cold)
1/16 teaspoon white pepper
5 tablespoons butter
3/4 pound medium shrimp (rinsed and deveined)
1/2 teaspoon salt
2 tablespoons Cognac

Instructions

Gather the ingredients.

Simmer the shallots, white wine, and lemon juice in a small saucepan over low-medium heat for 5 to 10 minutes, until the mixture is reduced to about 2 tablespoons.

Add the cream and bring to just under a simmer.

When the first few bubbles rise, turn the heat down very slightly and add the 12 tablespoons of butter, one tablespoon at a time, whisking constantly. Be sure to allow one pat of butter to melt completely before adding the next.

Once the butter is fully incorporated, season the beurre blanc sauce with white pepper and set aside.

In a skillet over high heat, melt 5 tablespoons of butter, and then sauté shrimp, turning a few times until cooked through – about 3 to 4 minutes.

Reduce the heat to low and season the shrimp with salt. Carefully add the Cognac (it may flame) and stir thoroughly.

Spoon the warm beurre blanc sauce over the hot shrimp and serve.

This is wonderful served over couscous.

Credit: aforkstale.com