

Rosé Shrimp Scampi

The recipes and photography for this post were provided by local blogger, Sally Roeckell of [365 Barrington](#).

Rose Shrimp Scampi

Ingredients:

- 1 pound shrimp, cleaned and deveined with tail left on
- Olive oil
- Sea salt or kosher salt
- 4 cloves Minced garlic
- 1 lime
- 1-2 cups Rose
- Optional, 2 Tbs red harissa prepared (not powder)
- 4 Tbs Butter
- 1/4 cup Fresh chopped parsley
- Thick sliced sourdough bread (Buy a whole loaf and slice it yourself, thick!)
- Or 1 lb linguini



For the pasta:

- 8oz chunk of parmesan cheese
- 1 lemon
- 6 cloves fresh garlic
- 3/4 cup fresh chopped parsley
- Sea salt
- 2 Tbs butter

Method

While the shrimps are cooking prepare your toast or pasta, see instructions below.

1. I like to prepare this dish in a HOT oven or grill. Wood burning is ideal as it will infuse an amazing flavor but most kitchens are sadly not equip with wood burning ovens. Turn your grill on HI 500-600 degrees if possible. I use a cast iron pan but any oven safe sauté pan will do. Start by putting your pan on the grill with the lid down to get it very hot.
2. Add shrimp to the sauté pan in a single layer. Use two pans if needed to not crowd the shrimp.
3. Add olive oil to coat and toss shrimp in the pan add salt. About 1 tsp. Put pan back into the hot oven or grill for 1 to 2 minutes. Take out toss the shrimp put back in for one more minute, then add garlic and toss again. Allow shrimp to cook one more minute, watch the garlic, you want it to toast but not burn. Add a squeeze of fresh lime and the rose, toss.

4. Cook for approximately two minutes. If using Harissa to add a little heat add this now, toss again, also add butter 1 generous tablespoon 2 if you want it to be really spectacular. (I never claimed this recipe was going to be low-calorie but I do promise you it will be delicious).
5. Place the pan back in the hot oven for one more minute. Remove pan, Toss with chopped parsley. Plate this dish in individual serving bowls. Spoon shrimp onto either Bread or pasta and spoon sauce over. Enjoy.

Serving over toast:

1. You could simply toast the bread. But if you want an outrageously delicious vehicle for those shrimps and their sauce do this... Butter liberally one side of the toast.
2. Add another spoon of butter into a HOT sauté pan. Place the bread butter side up in the pan.
3. When the bread starts to caramelize on one side, turn it and brown the other side, think grilled cheese sandwich, good grilled cheese, not kiddy menu grilled cheese. That's the look you're going for.
4. Place the toast in the bottom of a bowl and top with shrimp and spoon on extra sauce.

Serving over Linguini: You could simply boil your linguini according to the package and serve it that way. But if you want to really make your family dance do this...Boil your pasta until it is al dente since it should be slightly underdone. Be sure to liberally salt the pasta water. In a large sauté pan add enough olive oil to cover the bottom of the pan. Add the sliced garlic. Bring it to a medium heat slowly browning the garlic. When it is starting to look like it's browning remove from heat. This happens quickly, stay with it, do not let it burn. Add the drained pasta to the pan, quickly toss with about 1cup of pasta water and the chopped parsley. Add salt to taste. Add butter and a squeeze of fresh lemon. Top with freshly grated Parmesan cheese. Next, toss it all together and add more Parmesan cheese. If the pasta is dry, add more paste water. Serve immediately.