



CS Cognac Shrimp

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Categories: Main Dish - Seafood, Source: The Captain's Shack

Servings: 4

Description: Wonderful shrimp in a reduced cognac sauce. Serve with braised baby carrots and baby squash.

Source: : Use caution with the cognac. It will flare up and you want it to reduce. Have a lid handy to extinguish flames. See recipe.

Serving Ideas: Serve with the braised baby carrots and baby squash on the side.

Suggested Wine: Pinot Grigio

Ingredients

3 T unsalted Butter,
divided

1 T Olive Oil

2 lg cloves Garlic,
minced

1/2 c thinly sliced Red
Onion, diced

1 lb Shrimp, peeled and
deveined

Celtic Sea Salt and fresh
ground Tellicherry Black
Pepper to taste

1 pinch Red Pepper
Flakes, optional

1 stick Lemongrass
smashed and cut into 4
pieces

3 T Pomi Finely Chopped
Tomato

3/4 c Cognac

1/2 c Heavy Cream

10 Baby Squash

10 Baby Carrots, leave
caps on

Directions

1) Braise the Baby Carrots over med-low heat with about 2 T of unsalted butter. until slightly browned. About 5 min. Add the Baby Squash and cook for about another 5 minutes. Both vegetables should be slightly caramelized and the squash should be andante. Set aside and keep warm.

2) Heat the remaining butter and olive oil in a skillet over medium-high heat, and sauté the garlic and red onion until lightly browned. Stir in shrimp and lemongrass, and season with salt, pepper, and red pepper, if using.

3) Mix in the Pomi chopped tomato. Cook and stir 5 minutes, or until shrimp is opaque and lightly browned.

4) Have a pan lid available. Carefully pour the cognac into the skillet, and stir to loosen browned bits from bottom. If the cognac flares up - and it should - let it burn undisturbed for about 1 minute. Carefully cover with a lid and the flames will extinguish. Reduce heat to low, and stir in heavy cream. Simmer 5 minutes, or until slightly thickened. Remove lemongrass.