

Drunken Shrimp with Spaghetti and Peppers

Adapted from Spaghettoni with Shrimp & Peppers by Marisa's Italian Kitchen

1/2 pound raw shrimp
Large squeeze of fresh lemon juice
Ground pepper and Mrs. Dash or salt, to taste
1/2 tablespoon butter
1/8 cup olive oil
1/2 cup sliced red onion
1/2 cup sliced red pepper
1/2 cup orange or yellow pepper
1 clove garlic, minced
1/2 cup cherry or grape tomatoes, halved
A couple fresh basil leaves, chopped
Pinch of crushed red pepper flakes
Additional ground pepper and Mrs. Dash or salt, to taste
1/4 cup white wine
1/8 cup brandy
1 tablespoon butter
4 ounces dried spaghetti
Grated Parmesan cheese, for serving
Chopped parsley, for serving

Season the shrimp with lemon juice and ground pepper and Mrs. Dash, or salt, to taste. Quickly sauté in a large skillet with the half tablespoon of butter until just pink. The shrimp will cook a little more later. Remove from pan and set aside

Set a pot of water for the spaghetti to boil on the stove. Meanwhile, heat the olive oil in the same large skillet and cook the red onion and peppers for about 5 minutes.

Stir in the garlic, tomatoes, basil, red pepper flakes and additional seasonings, to taste. Cook for several more minutes, then add in the white wine, brandy and the butter. Stir to combine, then let simmer for about 10 minutes. Add the reserved shrimp in the last few minutes of simmering time.

Your pasta water should be boiling while you let the sauce simmer, so add the pasta and cook according to package directions. When done, drain, and divide the pasta into bowls or on plates. Pour the shrimp sauce over the pasta and serve with fresh grated Parmesan cheese and chopped parsley. Serve with a side salad.