

Tallarini & Shrimp Ambrosia

By Walt Clayton

This is super-easy to prepare and everyone will be clamoring for more.

IMPORTANT: Never overcook seafood, especially shrimp, or it gets tough and chewy. Cook the shrimp on low heat, stirring gently. Just when they lose their translucence and start to turn white they are ready -- tender and succulent.

INGREDIENTS

1/2 kg shrimp, cleaned, deveined, butterflied

Butter - about 1/2 stick

Leche agria - "sour milk" kinda like buttermilk available at the Grecia feria (**optional**)

Garlic - about 4 cloves, crushed mercilessly

Bertoli Alfredo Sauce - available at PriceSmart in 3-packs

Delverde tallarini pasta - available at PriceSmart - 4 tubes per pack

Fresh basil, chopped



DIRECTIONS

In a medium-size sauce pan on **low heat** melt butter and stir in crushed garlic. Add shrimp and gently sauté until they turn white. Add about 3/4 cup of the Alfredo Sauce, plus about a 1/3 cup of **leche agria** (optional). Sprinkle in the chopped basil. Wisk gently... do not abuse by stirring roughly if you're in a hurry or a bad mood.

While you're making the sauce, heat up a big pot of boiling water. Ease in the "nests" of tallarini pasta, stir gently. Cook for 4-5 minutes, stirring frequently but slowly. Drain water leaving just a tad in the pot.

Add shrimp-sauce mixture to the tallarini, folding it in... gently. You guessed it.

Transfer all to a warmed-up serving dish.

Serve with a simple salad, toasted garlic bread, chilled white wine... or whatever you like.

Devour -- it will melt in your mouth. **¡BUEN PROVECHO!**

NOTE: For extra zest, fine-grind hot red pepper and sprinkle a **tiny** pinch into the Alfredo Sauce. Another touch is finely grated aged goat cheese added upon serving.