

BOB'S SHRIMP PARMESAN OVER NOODLES

OK, this is another recipe where I won't be giving you quantities just the easy process. I do usually figure about one third to one half pound or more shrimp per adult person. It's usually too much, but I do like leftovers. So here goes:

Ingredients

Raw Shrimp
Diced Onion
Fresh Linguini or Fettuccini
½ & ½ cream
Shredded Parmesan Cheese (not the dusty kind, but shredded/fresh)
Olive Oil and/or butter
Flour
Salt, Pepper
Dill Weed (fresh if you got)
Ground Marjoram

Defrost the shrimp (mine are usually frozen) then peel, de-vein and remove the tail. I usually use 30 to 40 per pound. Why waste money on larger shrimp when you are going to cut them into a sauce. Cut some or all the shrimp in half, drain and save in a bowl. Put a fry pan on the stove with some olive oil (cast iron works well as you know). Put some flour, salt, pepper, dill weed and ground marjoram in a plastic bag. Add some of the drained shrimp to the bag and shake it up well to coat the first load of shrimp. Remove the shrimp and fry in the pan. While it's frying add more flour etc. to the bag for the next load of shrimp. Cook the shrimp until it's done almost through and browned all over. Remove to another bowl and cook another batch of shrimp until you have cooked all the shrimp.

Now in the same pan without cleaning, add the diced onion and cook until soft but not quite brown. Add more oil and/or butter if needed. When done, remove the onion into another bowl.

While the onion is cooking, start a pot of water with a little bit of olive oil and salt for the pasta. You should use fresh egg pasta from the store or make it yourself if you can. (Dried pasta just doesn't have the same taste as fresh.) Most fresh pasta only takes 2 to 3 minutes to cook so don't add the pasta until you are just ready to serve. Just get the pot of water hot and ready.

In the same (unclean) pan as the shrimp and onion add a good helping of cream and let it come to a slight boil, mixing to bring up all the pan leavings from the previous cooking. When it is heated, add a big helping of the cheese and let it melt as you stir. The cheese will thicken the sauce as it cooks; you will Not add flour or thickener to the sauce. Once most of the cheese is melted, add the onions and shrimp and let them warm up with the sauce. Add either more cream or more cheese to get the sauce the thickness you like. Taste to see if it needs more salt or pepper and add as needed.

Add the pasta to the boiling water pot and cook for the right time.

Put a healthy amount of pasta on each plate and top with the shrimp and sauce.

If you have leftovers and save them, you may need to add a bit of cream to thin the leftover sauce & shrimp.