

## **Shrimp Scampi with Linguini**

1 pound linguini  
4 T. butter  
4 T extra virgin olive oil, plus more for drizzling  
1 large shallot, finely dices  
5 (?) cloves garlic, sliced  
pinch red pepper flakes, optional  
20 large shrimp, about 1 pound, peeled and deveined, tail on  
Kosher salt and freshly ground black pepper  
1/2 C. dry white wine  
1 lemon, juiced  
1/4 C. finely chopped parsley leaves

For the pasta, put a large pot of water on the stove to boil. When it has come to the boil, add a couple of tablespoons of salt and the linguini. After the water returns to a boil, cook for about 6-8 minutes or until the pasta is not quite done. Drain the pasta, reserving 1 C. of water.

Meanwhile, in a large skillet, melt 2 T. butter in 2 T olive oil over medium-high heat. Sauté the shallots, garlic, and red pepper flakes until the shallots are translucent, about 3 to 4 minutes. Season the shrimp with salt and pepper; add them to the pan and cook until they have turned pink, about 2-3 minutes. Remove the shrimp from the pan; set aside and keep warm. Add wine and lemon juice and bring to a boil. Add 2 T. butter and 2 T. oil. When the butter has melted, return the shrimp to the pan along with the parsley and cooked pasta and reserved pasta water. Stir well and season with salt and pepper. Drizzle over a bit more olive oil and serve immediately.