

October 31, 2014

**RECIPE: Fettuccine with Shrimp, Olives and Mushrooms**

Shrimp in a Fontina Cream Clam Sauce tossed with Fettuccine

Servings: 4

- 1 pound fettuccine
- 1 cup mushrooms
- 1/2 cup black olives, sliced, brine cured
- 1/2 cup clam juice, bottled
- 1 tablespoon basil, fresh, minced
- 1 tablespoon fresh parsley, minced
- 3/4 pound shrimp, medium, (about 20)
- 3/4 cup heavy cream
- 3/4 cup Fontina cheese, grated
- 3 cloves garlic, minced
- 1/4 cup olive oil
- 1 teaspoon oregano, dried white pepper

In a large skillet cook the garlic in the oil over moderate heat until it is pale golden, stir in the mushrooms and the olives. Cook the mixture, stirring, until almost all the liquid the mushrooms give off is evaporated. Add the clam juice, the basil, the parsley, and the oregano and simmer the mixture, stirring occasionally, until the liquid is reduced by one third.

Add the shrimp, simmer the mixture for 1 - 2 minutes, or until the shrimp are just cooked through, then stir in the cream, Fontina, white pepper, and salt (to taste), stirring until the Fontina is just melted. Remove from heat, cool, and place in a container.

Reheating instructions: In a kettle of salted boiling water, cook the fettuccine until it is Al dente. Drain and place in a large serving bowl. Heat the shrimp and sauce in the microwave on a medium heat until hot throughout. Add the hot sauce and shrimp to the large bowl with the cooked fettuccine. Toss the shrimp and sauce mixture with the fettuccine and serve.

