

Chef Jerry's Shrimp Pasta

Unit: Large Skillet or Electric Skillet

1 - Pound of de-veined shrimp
1 - Cup of Mayonnaise
2 - Cloves of fresh minced garlic
salt to taste

1 - 16 Oz Jar of thick salsa
1 - Cup of white wine
Dash of cayenne pepper
Linguini noodles

First, pour the salsa into a strainer and gently press 1/3 of the water from it. Combine all of the ingredients except for the noodles into a bowl. Cover and let rest for at least one hour.

Cook the noodles in a unit with water separately. When the noodles are done, preheat any skillet on medium-high heat. (425 for the electric) Pour the combined ingredients from the bowl into the uncovered skillet. The mayo will begin to turn from white to clear so the sauce will become more red.

Cook and stir until the shrimp change colors and the sauce has become more deep red. (approximately 3-5 minutes). Finally, toss the pasta in the skillet and stir until combined. This is excellent with a glass of white wine.