

Shrimp Dijon

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This delectable shrimp entrée is cooked in a tangy cream sauce. It's lovely year-round as a slightly heartier choice for pasta. Makes 4 servings.

Ingredients:

2 cups heavy cream
2 tablespoons Dijon mustard
2 tablespoons chopped fresh parsley
½ teaspoons grated nutmeg
½ teaspoons lemon juice
1 pound shrimp, peeled and deveined
2 tablespoons butter
1 ½ tablespoons Cognac
Pinch of pepper

Directions:

1. Combine the cream, mustard, parsley, nutmeg, lemon juice and pepper in a medium saucepan over a medium heat. Simmer for 5 minutes, until reduced to 1 cup.
2. Meanwhile, melt the butter in a separate large skillet over medium heat. When butter starts to bubble, add shrimp and cook until pink, about 4 minutes.
3. Stir the Cognac into the cream sauce, then serve over the cooked shrimp.