

Recipes Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Shrimp in Cream Sauce (Denise Demme)

Ingredients:

- 2 medium onions, chopped
- 1 cup chopped tomatoes
- ½ cup grated carrots
- 1 bay leaf
- 3 tbs olive oil
- 3 tbs butter melted
- ½ cup dry white wine
- 1 ½ lbs tiger shrimp
- 1 cup clam juice
- 1 tsp salt
- ½ tsp pepper
- 1 tbs lemon juice
- 1 tsp flour
- 1 cup half and half

Directions:

1. In large skillet, sauté the onion, tomatoes, carrots, garlic and bay leaf for a few minutes in the olive oil and half the butter.
2. Add the wine, shrimp, clam juice, salt, pepper and lemon juice.
3. Cover and simmer for 15 minutes.
4. Remove shrimp from the sauce and set aside.
5. Whisk the flour and remaining butter into the sauce.
6. Slowly whisk in the cream, being careful not to lump or curdle the sauce.
7. Adjust the salt and pepper to taste.
8. Simmer on low for just a minute or two, long enough to warm the cream into the mixture, stirring constantly.
9. Pour over the shrimp and serve.

Can be served over rice or fettuccini or by itself.