

# The Culinary Musician

## Shrimp Stew with Leeks and Shaved Almonds

SERVES 4 PEOPLE

### Ingredients:

1 pound of fresh (not froze) extra large 26-30 raw shrimp

NOTE: you can use jumbo sized 21/25 count as well

1/4 cup of olive oil

1/2 stick of salted butter

2 leeks

NOTE: look for ones that have a lot of white and pale green, which is the tender, edible part

1 package of shaved almonds

Salt and pepper

*My Bolognese mother taught me how to cook. I became so in love with cooking northern Italian cuisine that I paid off my student loans in Boston by cooking for people. I hope you enjoy the legacy of my mother in these original recipes inspired by Mom's love for home-made Italian food.*



1. Preheat the oven to 350°F.
2. Butter a medium sized baking dish or medium sized baking bowl.
3. Cut the leeks into 1/4 thick circles and place on a plate (make sure to wash them thoroughly).
4. Place the oil in large skillet with 2 tablespoons of butter and slowly heat the butter till it melts into the oil. Add the leeks and salt and pepper. Raise the temperature to medium and cook the leeks till tender. Remove the leeks from the pan.
5. Add the shrimp to the pan, raise the heat and cook till they turn pink. Salt and pepper the shrimp and add the leeks. Stir with low heat until well mixed. Add the contents to the baking dish or bowl. Set aside.
6. Place 3 tablespoons of butter into a small frying pan and wait till the butter melts completely and covers the surface of the pan. Add the shaved almonds and cook till colored. Make sure you cook at low heat so you do not burn the butter.
7. Pour the contents of the butter and almonds on top of the shrimp and leeks. Add salt and pepper and mix well. Add, if necessary, the remainder of the butter.

NOTE: this delicious dish can be served as an appetizer or as a first course. As an appetizer, serve with a piece of rustic Italian bread. As a course, try folding the mixture into a pound of your favorite pasta!

***Buon appetito!***