



Cognac Shrimp

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This luxurious creamy cognac sauce perfectly complements the mix of shallots succulent shrimp and tangy sundried tomatoes Pair this dish with pasta or crusty bread

Ingredients

- - 1 tablespoon unsalted butter - 1 tablespoon olive oil - 2 cloves garlic
- minced - ½ cup thinly sliced shallots - 1 pound shrimp
- peeled and deveined - salt and pepper to taste - 1 dash dried red pepper flakes (Optional) - ¼ cup oil-packed sun-dried tomatoes
- drained and diced - ½ cup cognac - ½ cup fat free half-and-half

Instructions

1. Heat butter and olive oil in a large skillet over medium-high heat. Sauté garlic and shallots until lightly browned. Add shrimp and season with salt
2. pepper
3. and red pepper flakes. Stir in sun-dried tomatoes. Cook
4. stirring occasionally
5. until shrimp begin to brown
6. about 5 minutes. Pour cognac into the skillet. Stir to loosen brown bits from the bottom of the pan. Continue to cook until the mixture boils. Reduce heat to low
7. add half-and-half
8. and simmer until slightly thickened
9. about 5 minutes.