

Sauce - Shrimp

Total Yield: 1 qt

Components

Shrimp - 9-12 - Head On	Shells and Heads Only	1 lb
Oil - Salad		1/4 cup
Shallots - Peeled	Finely Chopped	1 oz
Garlic - Cloves	Finely Chopped	1/2 oz
Tomato - Paste		1 oz
Spice - Cayenne Pepper		1 tsp
Rice - Par Boiled		1/2 oz
Wine - White		1/2 cup
Brandy		1/4 cup
Cream - Heavy 36%		2 cup

Instructions

1. Rinse the shrimp shells and heads thoroughly and drain well
2. Heat a heavy bottom sauce pan. Add the oil and quickly cook the shells until they turn pink.
3. Add the shallots and garlic and quickly cook for 1-2 minutes without burning.
4. Add the tomato paste, and cayenne pepper stir to completely coat the shells and stirring continually to light cook the paste. Add the rice
5. Remove the pan from the heat deglaze the pan with the brandy and white wine. Return to the heat and reduce by 1/2
6. Add the cream and simmer for 10 minutes for the rice to cook
7. Puree the mixture in the blender and strain through a fine mess strainer.
8. Return to the heat and bring back to the boil.
9. Reserve for additional recipes.
10. If not being used immediately, transfer to a clean container and chill to 41F or below as quickly as possible.