

Here is a dish from the famous Commander's Palace restaurant in New Orleans, where it is often prepared at tableside. It's quick and easy, and oh so elegant.

Singing Shrimp

8 Tbs (120 ml) butter
2-4 cloves garlic, finely chopped
1/2 cup (125 ml) chopped scallions (spring onions),
green and white parts
1/2 cup (125 ml) sliced fresh mushrooms
4 to 6 large shrimp per person, peeled and deveined
2 Tbs (30 ml) brandy
1 tsp (5 ml) Worcestershire sauce
Salt and cayenne pepper to taste
Toast points for garnish

Heat the butter in a large skillet over moderate heat and saute the garlic, scallions, and mushrooms until tender, about 5 minutes. Add the shrimp and cook until they turn pink, about 3 minutes. Add the brandy, Worcestershire sauce, salt, and cayenne and cook an additional 2 to 3 minutes, stirring frequently. Serve over toast points. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes