

From the kitchen of Mrs. Saint Nick



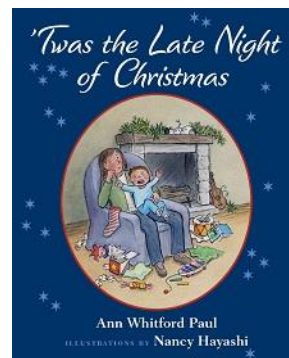
Spicy Shrimp

Ingredients

2 Tablespoons dried rosemary
2 teaspoons dried thyme
1 teaspoon black pepper
1 teaspoon minced garlic cloves
1 teaspoon celery seed
2 teaspoons crushed red pepper flakes
1 quart clam broth
1 quart chicken broth
3 ounces tomato paste
½ cup butter
shrimp

Directions

Combine and partially crush the spices in the bottom of a large heavy saucepan. Add everything except shrimp and simmer on low for several hours. Five minutes before serving add enough deveined, but not shelled, shrimp (I use half a pound for Mr. Saint Nick and myself) and cook for about five minutes, until shrimp turns pink. Serve with lots of crusty bread for sopping up the sauce. Needless to say you'll have lots of left-over broth. That's good! Tuck it into the freezer, then bring it out after another busy day and drop more shrimp into it for a quick and delicious meal. The broth improves over time. I've been known to reuse this broth four or five times.



<http://mrssaintnick.wordpress.com>