

# SHRIMP DIAVOLO

## HOT AND SPICY SHRIMP OVER LINGUINI

### INGREDIENTS:

- 1 LB. MEDIUM RAW PEELED SHRIMP
- 1/3 CUP MARGARINE
- 1 TBSP WORCESTERSHIRE SAUCE
- 1/4 CUP WHITE WINE
- 1/2 TSP BLACK PEPPER
- 1/2 TSP CRUSHED RED PEPPER
- 1 TSP GROUND (CAYENNE) RED PEPPER
- 1/2 TSP SALT
- 1 TSP BASIL
- 1/2 TSP THYME
- 1/2 TSP OREGANO
- 1- 1/2 TSP GARLIC (CRUSHED OR MINCED)
- 1 LARGE (28 OZ.) CAN DICED TOMATOES
- 1 SMALL PACKAGE LINGUINI



### DIRECTIONS:

- In a pot, melt margarine. Add Worcestershire sauce and wine. Add the seasonings (black pepper, crushed red pepper, basil, cayenne pepper, salt, thyme, oregano and garlic), heating this mixture as you go.
- Add the tomatoes, continuing to heat.
- While all this is going on, cook your linguini in a different pot per directions on the package.
- When the sauce mixture reaches boiling, add the shrimp.
- Cook until the shrimp are pink.
- Serve over the linguini.

### Variations and Serving Suggestions:

This is a very hot and spicy Italian dish and you have probably seen some variation of it at your favorite Italian restaurant. Most of the variations revolve around what kind of meat is used. You can remove the tails from the shrimp or leave them on at your discretion. You can even use unpeeled shrimp, making it a "peel and eat" sort of dish. The more traditional way is to leave the tails on. But I prefer not to have to remove anything while I'm eating it, so I carefully pull the tails off before cooking.

You can also use already cooked shrimp if you want. In that case, as soon as the shrimp is hot it's ready to serve. You can also add slices or chunks of cooked Italian Sausage in lieu of or in addition to the shrimp. Also scallops or even squid can be used. Some restaurants serve a variation made with pieces of cooked chicken. Use whatever meat you want; the secret is in the hot and spicy sauce!