

Cinnamon Shrimp



A lovely combination of cinnamon, garlic, shallots and red wine.

Makes 2 cups

butter

3 garlic cloves, finely minced

2 shallots, finely minced

3T sugar

1 bottle red wine ~ recommend dry red from Chile

1/2T fresh grated cinnamon

Sesame seeds, toasted

Sauté shallots in butter until soft. Add garlic and sauté 1 minute. Do not burn. Add sugar and cook, stirring, until melted.

Add red wine and cinnamon. Cover with foil or tight fitting lid and simmer 45 minutes or until thick.

Remove from heat. Strain

Sauté fresh shrimp in olive oil until barely cooked through. Remove from heat and toss in warmed sauce. Garnish with toasted sesame seeds.

Prepare Ahead Tip

Refrigerate in tightly covered container for up to 7 days.