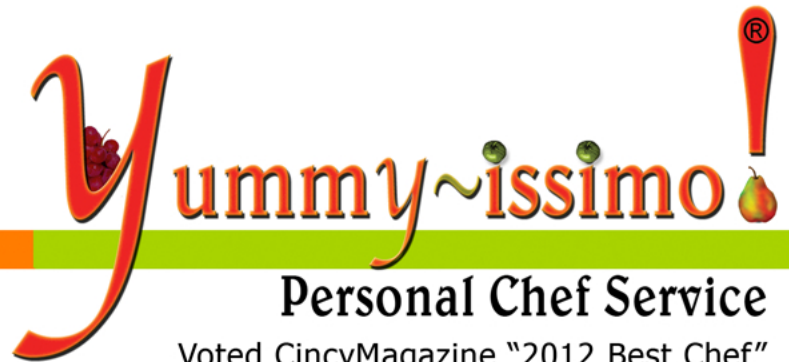


Shrimp Marsala over Angel Hair



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/4c olive oil	1c sweet marsala	1/2t red pepper flakes
1 onion, diced	2T golden raisins	2 pounds jumbo shrimp, raw, deveined, peeled
3 celery stalks, sliced	2T capers, rinsed	1 pound angel hair pasta
1 garlic clove, minced	1T pine nuts	
1 ~ 15oz can whole tomatoes, drained, chopped	1T sugar ~ or more, to taste	

Cook angel hair in large pot of boiling, salted water.

While water is boiling and pasta is cooking, in 12" sauté pan, heat olive oil over medium~high heat. Add onion and celery and cook until softened. Add garlic, tomatoes, marsala, raisins, capers, pine nuts, sugar and red pepper flakes. Bring to a boil.

Remove pan from heat and lay shrimp on top of tomato mixture. Cover and set over low heat and simmer 4 minutes. Remove from heat and allow to stand, covered, 5 minutes.

Drain pasta into large bowl, add shrimp mixture and toss well.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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