

## Summer Squash “Pasta” with Shrimp in Red Sauce

**Chef's Note:** This is one of my favorite summer dishes. It is fun to cook. The trick is to reduce the sauce as much as possible before adding the shredded squash. The squash will release water when warmed in the sauce making the dish more watery.

Please enjoy cooking this dish, and take liberties (except where I have asked for specifics.)

I have used HEB pasta sauce in this dish for simplicity. If you wish to use your favorite seafood-friendly sauce please let me know, and I will be happy to supply the ingredients.

### “Pasta”

#### Ingredients:

Yellow Squash

Zucchini Squash

#### Instructions (or Destructations):

Cut the zucchini and yellow squash with a “Paderno World Cuisine A4982799 Tri-Blade Plastic Spiral Vegetable Slicer” provided by the chief chef.

Set pasta aside.

### Garlic and Olive Oil

#### Ingredients:

½ cup garlic, peeled and sliced thinly

Enough olive oil to cover the garlic

#### Directions:

Place garlic in microwave-safe dish. Cover with olive oil. Cook until it has just lost its pungent taste. About 1.5-2 minutes. If you cook too little it will be harsh, and if you cook too much, it will lose the flavor. Drain the garlic, keep the olive oil!

### Shrimp

#### Ingredients:

Approx. 100 Shrimp, peeled (if they are big, cut in halves lengthwise.)

I will bring them ready to cook.

Olive oil (from garlic cooking)

Dried thyme – use as much as you like.

**Directions:**

Add a little oil from cooked garlic mixture to a skillet and heat until it is hot. Add as much shrimp as you think you can handle without letting the skillet cool too much. Stir until the shrimp are almost cooked and remove the shrimp.

If you think you can cook another round of shrimp without burning the glaze on the skillet, cook another round. If you think the wonderful stuff on the bottom of the skillet will burn on the next round, deglaze it with some of the clam juice. Reserve the liquid.

Continue until all the shrimp are almost cooked.

Set the shrimp aside.

**Sauce**

**Ingredients:**

3 jars HEB pasta sauce (Garlic and Herb)

3 (8 oz) bottles clam juice

Approx. 18 shrimp, chopped and smashed into a paste.

(They will be ready to chop and smash)

Olive oil – (from garlic cooking)

(I may bring other seafood for flavor if I find it, or if you want something else, let me know.)

1 tbsp dried thyme

1 tbsp dried granulated garlic

1 tbsp chicken base

**Directions:**

Deglaze skillet with clam Juice and reserve liquid.

Add a little olive oil from garlic and sear the smashed shrimp until the skillet surface is brown.

Add remaining clam juice, thyme and granulated garlic and deglaze.

Reduce the liquid to half.

Strain out the solids and reserve the liquid. Toss the solids.

Add all the reserved liquids and chicken base and reduce until almost all the liquid is gone.

Add the pasta sauce and reduce until you are uncomfortable.

(At this point you can wait as long as you wish. (Sauce in pan, shrimp in bowl and squash on the side.)

## **Garnish**

Cherry tomatoes – cut in half.

Fresh parsley – chopped

Red pepper flakes (Added by individuals at table)

## **Assembly and Final Cooking**

Warm Sauce.

Add Shrimp and cooked garlic (without oil) and stir while heating.

When sauce is hot add shredded squash and stir until everything is almost hot.

**Plate, add tomatoes and as much parsley as you like and serve quickly.**