



Linguine with Spot Shrimp (Spot Prawns) and Sage Cream Sauce

[Sitka Salmon Shares](#)

Ingredients

For Stock

- 1.5-2 pounds spot shrimp (spot prawns)
- 1 tablespoon olive oil
- 1 medium onion, quartered
- 2 medium carrots, chopped
- 2 celery stalks, chopped
- 2 cloves garlic, peeled and smashed
- 2 bay leaves
- $\frac{3}{4}$ cup dry white wine

For Pasta

- 16 ounces linguine pasta
- 4 tablespoons butter, divided
- 4 cloves garlic, minced, divided
- 4 cups spot shrimp stock, divided
- 2-3 pounds spot shrimp, shelled
- $\frac{3}{4}$ cup dry white wine
- $\frac{1}{4}$ cup fresh sage, minced
- 1 cup heavy whipping cream
- $\frac{1}{2}$ cup parmesan cheese, grated
- $\frac{1}{2}$ cup fresh parsley, chopped
- 1 lemon

Directions

1. To make the stock: Peel spot shrimp, separating shells and shrimp into two bowls. Set shrimp aside. Once peeled, heat olive oil in a large saute pan over medium heat. Add vegetables, garlic, and shrimp shells. Cook for 5 minutes, until fragrant and shells turn pink. Add 5 cups water and

bay leaves, bring to a boil, then reduce to low. Simmer for 15 minutes. Strain liquid into a bowl, set aside. Discard vegetables and shells.

2. To make the pasta: Heat two tablespoons of butter in a large saute pan over high heat. Add two cloves of minced garlic and saute, stirring constantly, for one minute. Add 2 cups shrimp stock and 2 cups water; bring to a boil. Cook pasta until tender. Add additional spot shrimp stock if needed. Lower the heat and simmer until most of the liquid is absorbed. Do not drain.
3. To cook shrimp: While the pasta is cooking, heat two tablespoons butter in a large skillet over medium heat. Add the spot shrimp and saute for 1-2 minutes on each side, until spot shrimp start to turn opaque.
4. Combine and serve: Add the white wine, remaining garlic, and sage. Let the spot shrimp cook for another 3-5 minutes or until most of the wine reduces and the shrimp are cooked through. Add cream, allow to warm through, and remove from heat. Toss together noodles, cream, parmesan, and spot shrimp. Serve with lemon wedges.