

Café Luna Shrimp Butter

4-6 quarts of peeled shrimp/prawn shells (freeze and save until you have enough, or go to the grocery store or restaurants and ask them to save them for you...)
2 white onions, diced
4 carrots, washed and diced
6 cloves of garlic, smashed
1 TBL. Whole Black peppercorns (don't use ground pepper)
1 bay leaf
1 - 750ml bottle of dry white wine or dry Vermouth (what I use)
6 quarts of rich chicken or clam stock or preferably, a mixture of both (if you buy it, get the low sodium kind)
3 pounds unsalted butter (yes, 3 pounds!)

Procedure:

1. Place all above ingredients into a large heavy bottomed pot.
 2. Bring to boil, reduce heat, and simmer for 1-3 hours, or until reduced by one half.
 3. Strain out solids, and place on stove once again.
 4. Reduce by one half (50%) again.
 5. Let cool in refrigerator, and then portion out into 1 cup portions. Freeze what you will not be using within one week.
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What you can do with this:

As a quick pasta sauce:

1. In a sauce pan, add 1 pint heavy cream, bring to boil, cook until slightly thickened, (about 5 minutes on high), reduce heat, and add one cup of Shrimp Butter.
2. Bring back to boil, reduce heat and simmer for another 5 minutes or so.
3. Toss cooked pasta (penne is wonderful with this) and some bay shrimp (optional), fresh chopped tomatoes and a bit of lemon zest and garnish with some paprika or smoked paprika. Adjust your seasonings and enjoy.

As a Fish Sauce:

1. In a sauce pan, add 1 pint heavy cream, bring to boil, cook until slightly thickened, (about 5 minutes on high - watch out! It will boil over if not stirred), reduce heat, and add one cup of Shrimp butter. Stir again and cook another 3-5 minutes.
2. Broil, bake or poach a lightly seasoned fish filet (halibut, salmon, bass....etc.).
3. Drape some of the sauce over the fish. Garnish with fresh minced herbs or Italian parsley.

As a Soup Base:

1. I will add 1-4 cups of this butter to my finished cream soups. This is especially good with a shrimp bisque, scallop, crab or fish chowder.

As a fish Topping:

1. Take the butter out and just put a pat or tablespoon onto your cooked fish right before serving, letting the warm filet melt the butter.