



Australian

Shrimp with Leeks

1 small leek
1/4 cup butter
2 Tablespoons olive oil
1 1/2 pounds bay shrimp
1/4 cup medium-dry white wine

Finely chop two tablespoons of green part of leek, and 1 tablespoon of white. Set aside.

In a skillet, over medium heat, place butter and oil and heat until butter begins to sizzle.

Sauté chopped leek in butter for about 2 minutes.

Reduce heat to medium-low, and add shrimp. Sauté shrimp about 3 minutes, until just opaque.

Add wine, stir through, and heat gently.

Optional: Add a cup of cream and reduce.