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Red Shrimp Recipe

Chaz Paull
Daniel Packer Inne

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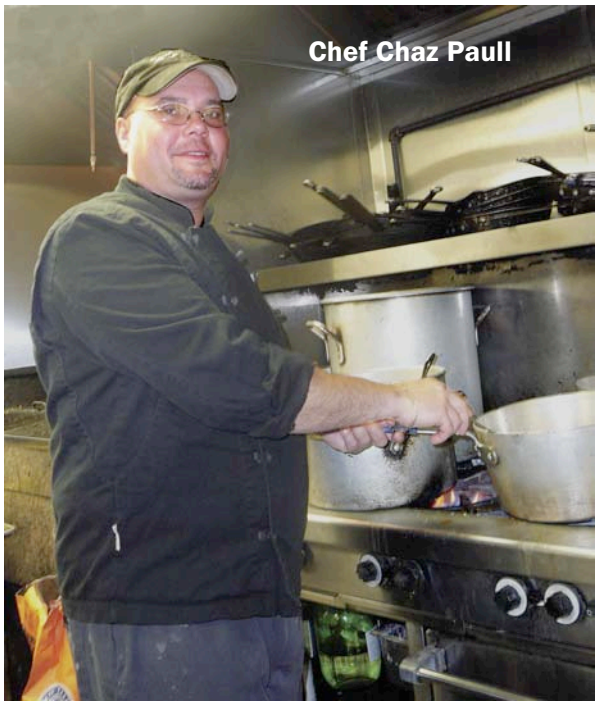
Calling all Foodies!

Red Shrimp Pasta Recipe

1/4 cup Olive Oil
1 lb. Red Shrimp
1/2 lb. Snipped Green Beans
1 pint Cherry Tomatoes
1/4 lb. Shiitake Mushrooms
1/4 cup Roasted Garlic
4 Fresh Basil Leaves Chopped
1/4 cup White Wine
Salt & Pepper to Taste
1 Splash of Lemon Juice
Bow-tie Pasta

Sauté green beans and shiitake mushrooms in olive oil; add roasted garlic, cherry tomato halves, fresh basil. Add red shrimp. (Do **not** overcook red shrimp.) They are very tender so they cook quickly. Add a splash of white wine and lemon juice, salt and pepper to taste and toss with bow-tie pasta.

**Note: Chef Chaz says he can't emphasize enough that it would be a tragic mistake to overcook these shrimp. You pretty much just threaten them with heat. We regret we have no photo of the prepared dish - you'll have to clip and save it, and drool until June, when the shrimp are back in season. Captain Daniel Packer Inne doesn't list this dish on their menu, but local gourmets in on the secret request it. Join them now that the secret's out!



Many thanks to Chef Chaz Paull and Judy Hartley, manager of the Captain Daniel Packer Inne in Mystic, for sharing his special recipe with *Wrack Lines readers*.

Dinner...and a Movie!

Now that we've brought you a great dinner idea, *Wrack Lines* now invites you to watch a movie, on us. We have posted a digital video interview with fisheries management expert Bob Pomeroy on our web site, "Putting People into Coral Reef Management". Bob, our office Frequent Flyer, talks about socioeconomic assessments and why it is critical to consider the needs of indigenous peoples who are dependent on marine resources when managing the world's coral reefs and other marine protected areas. This is Connecticut Sea Grant's first real foray into the digital video world, and we invite you to critique our amateur effort at http://www.seagrant.uconn.edu/comm.htm. Once there, click on the movie title on the right-hand section of the page. It's about 10MB. You may have to download Apple's free QuickTime® viewer if you don't already have it, but it'll be worth it to see that giant turtle glide through the coral reef and hear what Bob has to say!