

FOOD



SHRIMP IN CHAMPAGNE SAUCE WITH PASTA

(Serves 2)

- 1 cup sliced mushrooms
- 1 tablespoon olive oil
- ¾ pound medium-size shrimp, shelled and deveined
- ½ cup Champagne
- ½ tablespoon garlic-pepper seasoning
- 2 tablespoons minced shallots or scallions
- 1 large tomato, diced
- 1 cup heavy cream
- ½ pound thin spaghetti
- 3 tablespoons chopped parsley
- Grated Parmesan cheese

Sauté mushrooms in medium-size saucepan in hot olive oil over medium-high heat. Cook just long enough to release mushroom juices and let them evaporate. Remove mushrooms and set aside.

In same saucepan, combine shrimp, Champagne and garlic-pepper seasoning. Over high heat, heat to simmer. When liquid just boils, the shrimp are cooked. Remove shrimp immediately from cooking liquid with a slotted spoon. Set shrimp aside. Add chopped shallots and tomatoes to cooking liquid.

Cook over high heat until liquid is reduced to about a half cup, about 8 minutes. When liquid is reduced, add ¾ cup heavy cream, bring to a boil and cook for 1 or 2 minutes while stirring, until slightly thickened and reduced. Add shrimp and mushrooms to sauce; heat through. Taste and adjust seasonings, as needed.

Meanwhile cook pasta according to package directions. Drain thoroughly and return to cooking pot. Toss with remaining cream and parsley.

To serve, divide pasta between 2 plates. Spoon shrimp and sauce over pasta. Garnish with grated cheese to taste.

Shrimp in Champagne Sauce served with pasta takes a little effort, but for a weekend meal, it's worth it.

READY WHEN YOU ARE

# A romantic dinner can be served any time

*Don't worry if your Valentine's Day meal has to be postponed until the weekend*

No time today to think about a special Valentine's Day dinner? That's understandable. It's the middle of the week — and a very cold week at that. So, if you've found yourself in a fix about fixing a romantic dinner tonight, postpone it until the weekend. It will taste twice as delicious when you're not hurried.

The only hitch is that there is a little effort involved in assembling this Shrimp in Champagne Sauce With Pasta as a main course, but consider how enticing it sounds — well worth the wait. Round out the meal with a colorful salad, and then whip out as the piece-de-resistance — the Berry Valentine Pie. It's romance

through and through.

The shrimp and pasta recipe can easily be doubled or even tripled if there are more diners on hand — like children in the family. Serve each of the little ones a cherry float, and they'll be delighted.

For the cherry floats, spoon scoops of vanilla ice cream into frosted mugs. Fill with cherry soda, such as Cherry 7-Up, and then top each with a dollop of whipped cream and a maraschino cherry.

If you are interested in additional user-friendly recipes, like these, to get you through another harrowing cooking experience, check out [www.Recipe4Living.com](http://www.Recipe4Living.com).

BERRY VALENTINE PIE

(Serves 8)

- 1 (9-inch) prepared graham cracker crust
- 1 package (16 ounces) frozen strawberries, thawed and drained
- 3 cans (7 ounces) whipped cream
- 1 can (16 ½ ounces) pitted dark sweet cherries
- 1 can (15 ounces) blueberries
- 2 graham crackers, crushed



On bottom of pie crust, spread strawberries evenly, cover with whipped cream. Spread cherries on whipped cream and cover cherries with another whipped cream layer.

Add a layer of blueberries and cover with a final layer of whipped cream. Sprinkle crumbled crackers on top of pie and place in the refrigerator for 45 minutes.