

Creole Shrimp and Pasta

1 lb. linguine

1 ½ lbs. large Shrimp

2 tsp. creole seasoning

1 tsp. oregano

8 tbs. butter

2 tbs. fresh lemon juice

2 tbs. Worchester sauce

Salt and pepper

Tsp. red pepper flakes optional

2 cloves garlic minced

Pinch of sugar

1 14.5 oz. cans of tomato sauce

Bring a large pot of water to a boil and add some salt. About a tsp.; and cook linguine according to package instructions.

While that is cooking melt ½ of the butter in a med skillet over high heat. Add the shrimp and cook for about two minutes per side. Add the garlic and cook for 30 seconds more.

Add tomato sauce, creole seasoning, lemon juice, Worchester sauce, remaining butter, and red pepper flakes and pinch of sugar. Cook for additional 10-15 minutes.

Season with salt and pepper and additional Worchester sauce or lemon juice as required!

Add linguine to sauce mixing well.

Enjoy.