



Only the best, period.

Shrimp with Fennel & Pernod

Prep: 6 minutes

Cook: 10 minutes

Ingredients

3 Tbsp - Butter	Juice of 2 lemons
1/2 - Fresh fennel bulb	1/2 cup - Dry white wine
1 lb - Large Shrimp, peeled & deveined	Salt and ground black pepper, to taste
2 1/2 ounces - Pernod	Basic steamed white rice
20 - chives, chopped	

Preparation

1. Cut fennel bulb in half, core-out the center and discard. (Save the dill-like tops for garnish.) Slice remaining bulb thinly.
2. In a large skillet, melt 1 tbsp of butter over medium heat. Add fennel and saute, for about 5 minutes.
3. Melt another 2 tbsp of butter in the same pan, then add the shrimp. Saute shrimp until pink, 1-2 minutes.
4. Add Pernod to the pan. Let sit for 5 seconds and then light a match to it. ● Flame should burn out after about 10 seconds. If not, put it out by placing a lid on the pan. Remove shrimp and set aside.
5. Add chives, lemon juice, wine, salt and pepper to the pan. Allow liquid to thicken slightly, around 2 minutes.
6. Return shrimp to pan for 1 minute. Serve immediately over white rice, garnished with fennel tops.

● Be a little careful, as sometimes the flame will rise 2-3 feet when the match touches the Pernod. It can look quite spectacular and impressive to guests. Also, although Pernod is an alcohol, most of the alcohol content burns off during this step. If you prefer not to light the Pernod on fire, you may just stir in 1/4 oz. Pernod between steps 5 & 6.