

Marianne's March Remax Recipe



This recipe comes from our friend, Nancy.
Serve this with warm, crusty, French bread and make sure you
dunk your bread in the sauce...DELICIOUS!

Marianne

In the Kitchen
with Marianne!

Entrée

Prep Time: 15 Minutes • Serves 4

This Month's
Featured Recipe.....

Nancy's Sassy Shrimp

INGREDIENTS: 1/2 cup unsalted butter
1 Tbsp. minced garlic
1/2 tsp. dried rosemary
1/2 tsp. dried oregano
1 tsp. cayenne pepper (to taste)

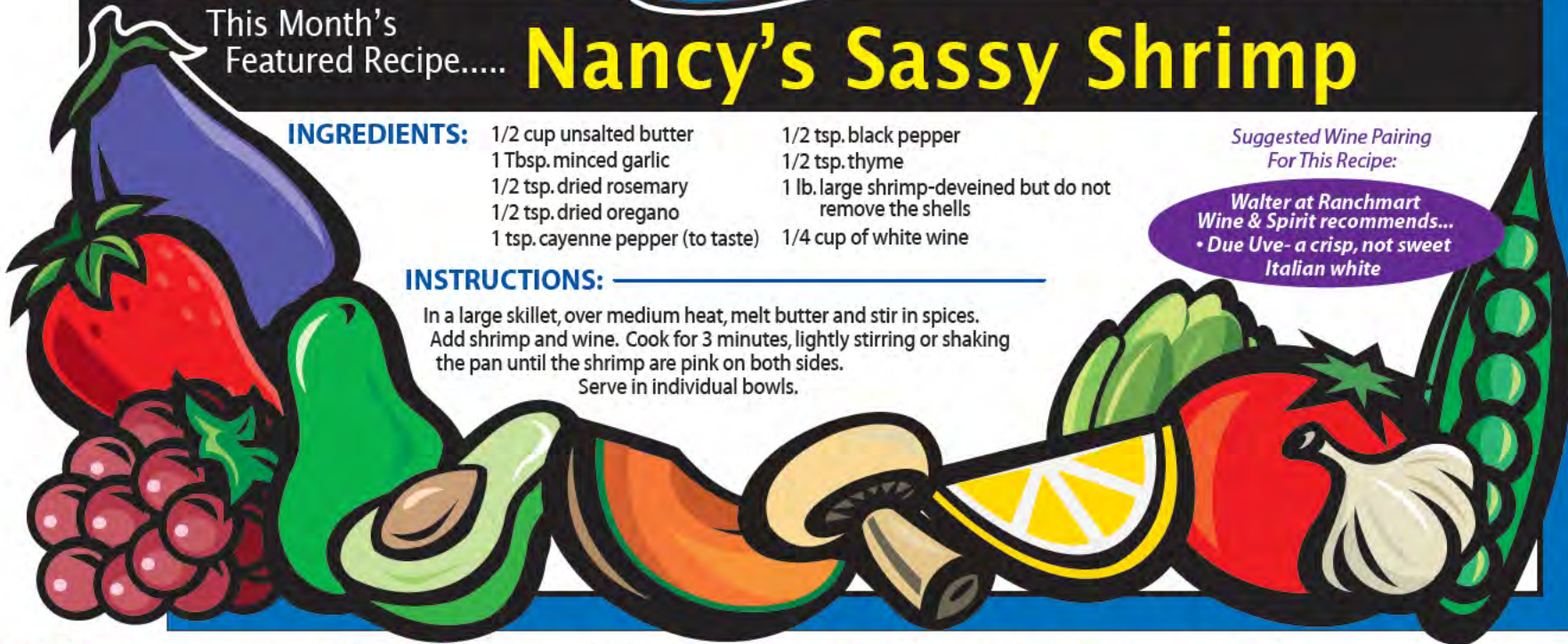
1/2 tsp. black pepper
1/2 tsp. thyme
1 lb. large shrimp-deveined but do not
remove the shells
1/4 cup of white wine

Suggested Wine Pairing
For This Recipe:

Walter at Ranchmart
Wine & Spirit recommends...
• Due Uve- a crisp, not sweet
Italian white

INSTRUCTIONS:

In a large skillet, over medium heat, melt butter and stir in spices.
Add shrimp and wine. Cook for 3 minutes, lightly stirring or shaking
the pan until the shrimp are pink on both sides.
Serve in individual bowls.



Thinking of Buying or Selling? Think of Us!

Marianne Damon & Morgan Rathmel

RE/MAX Realty Suburban

Office: 913-492-0200

Cell: 913-221-5272 • Fax: 913-647-7478

www.mariannedamon.com • info@mariannedamon.com

*If you know anyone thinking of buying or selling a house, please give them our names.
We are grateful to many of you who have referred us to your friends and family.*

This Month's
RE/MAX
Real Estate Note:

Make sure you take along a notebook
and pen when you look at houses.
Reviewing your notes later helps you
remember what you liked and didn't
like about each property.

