

## BUTTERMILK SHRIMP ALFREDO

*One night I found some nice jumbo shrimp in the freezer, and my mind immediately went to shrimp alfredo. Unfortunately, I also noted that I didn't have any heavy cream for my homemade sauce. On the other hand, I did have some buttermilk, and my family does call me the Queen of Substitution. Turns out it was just what the Belle ordered!*

1 pound jumbo shrimp  
½ white onion, diced  
½ green pepper, diced  
2 tablespoons butter  
1 (12 ounce) box fettuccine  
2 tablespoons cornstarch  
1 to 1½ cups buttermilk or heavy cream  
1 teaspoon lemon juice  
2 cloves garlic, minced  
1 to 2 cups half-and-half  
1 teaspoon seasoned salt  
1 teaspoon cayenne pepper  
1 tablespoon dried basil  
Salt and pepper to taste  
1 cup grated parmesan cheese

Wash and devein shrimp. Set aside. Sauté onions and peppers in butter while cooking fettuccine according to package directions. Combine cornstarch, buttermilk, and lemon juice in small bowl. Once onions and peppers soften, add shrimp and cook over medium heat for about 3 minutes until pink. Stir in cornstarch mixture and garlic. Add enough half-and-half to bring dish to your preferred consistency.

Season with seasoned salt, cayenne pepper, basil, salt, and pepper. Stir in grated parmesan and serve over cooked fettuccine (or your favorite pasta). We like to top ours with a little more parmesan at the table.

