

## Shrimp Fra Diavolo

1 pound	Shrimp, medium-large (preferably 31 to 35 count), peeled (and deveined, if desired), preferably Gulf or Mexican Whites.
1 teaspoon	Crushed red pepper flakes (or more to taste)
1 ½ teaspoons	Salt
½ teaspoon	Sugar
4 tablespoons	Garlic, minced / pressed (~ 12 medium, 8 large, or 5 extra large cloves)
¼ cup	Fresh parsley leaves, mince
28-ounce	Canned diced tomatoes, drained ( <i>S&amp;W is excellent</i> )
6 tablespoons	extra-virgin olive oil
1/4 cup	Cognac or brandy
1 cup	Medium-dry white wine, such as Sauvignon Blanc
1 pound	Spaghetti or linguine

1. Prep in ramekin for later: ½ tsp red pepper flakes, ¾ tsp salt, ½ tsp sugar
2. Boil 4 quarts water for pasta
3. Heat 12-inch skillet over high heat for 4 minutes.
4. Toss shrimp with ½ tsp red pepper flakes, 2 Tbs olive oil, and ¾ tsp salt in medium bowl.
5. Add shrimp to skillet, quickly spread; cook, without stirring, until bottoms of shrimp turn spotty brown , about 30 seconds.
6. Off heat, stir to turn shrimp; add 1/4 cup cognac/brandy; let stand off heat about 5 seconds, and return pan to high heat. Light cognac and shake skillet until flames subside.
7. Transfer shrimp to medium bowl, and set aside.
8. Cool skillet 2 minutes, then return to burner and reduce heat to low.
9. Add 3 Tbs olive oil and 3 Tbs garlic;
10. Cook, stirring constantly, until garlic foams and is sticky and straw-colored, 7 to 10 minutes.
11. Add tomatoes, and 1 cup wine and ramekin contents (½ tsp red pepper flakes, ¾ tsp salt, ½ tsp sugar).
12. Increase heat to medium-high, and simmer until thickened and fragrant, about 8 minutes.
13. Stir in reserved shrimp and juices, remaining 1 Tbs garlic, parsley and simmer about 1 minute longer (until shrimp have heated through).
14. Off heat, stir in remaining 1 Tbs olive oil.
15. Cook pasta to al dente
16. Save 1/3 cup pasta cooking water when draining pasta.
17. Transfer drained pasta back to pot and add about ½ cup sauce (without shrimp) and 2 to 3 Tbs reserved pasta cooking water; toss to coat.
18. Divide pasta among warm serving bowls, top with a portion of sauce and shrimp, and serve immediately.