Marinated Shrimp with Champagne Beurre Blanc

ingredients:

Sauce base

2 cups Champagne or other dry sparkling wine

1/3 cup finely chopped shallots

2 tablespoons Champagne vinegar or other white wine vinegar

1/4 teaspoon whole black peppercorns

Shrimp

1 cup Champagne or other dry sparkling wine

1/4 cup extra-virgin olive oil

3 tablespoons minced shallots

1/2 teaspoon freshly ground black pepper

24 extra-large uncooked shrimp (about 2 pounds), peeled with tail left intact, deveined

1 tablespoon minced fresh chives

1 tablespoon minced fresh tarragon

1 tablespoon minced fresh parsley

Nonstick vegetable oil spray

1 cup (2 sticks) chilled unsalted butter, cut into 16 pieces

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preparation:

For sauce base:

Combine Champagne, shallots, vinegar, and peppercorns in heavy medium saucepan. Boil until reduced to 1/4 cup liquid, about 20 minutes. (Can be made 4 hours ahead. Cover and let stand at room temperature.)

For shrimp:

Combine Champagne, olive oil, shallots, and ground pepper in resealable plastic bag. Add shrimp to bag and seal; shake bag to coat shrimp evenly. Marinate shrimp at room temperature at least 30 minutes and up to 1 hour, turning bag occasionally. Mix chives, tarragon, and parsley in small bowl.

Preheat broiler. Spray broiler pan with nonstick vegetable oil spray. Drain shrimp; discard plastic bag with marinade. Arrange shrimp on prepared pan in single layer. Broil shrimp until just opaque in center, about 2 minutes per side. Stand 3 shrimp, tails upright, in center of each plate.

Rewarm sauce base over medium-low heat. Whisk in butter 1 piece at a time, just allowing each to melt before adding next (do not boil or sauce will separate). Season beurre blanc to taste with salt and pepper.

Spoon warm sauce around shrimp. Sprinkle with fresh herbs and serve.