

## **Fat Bastard Shrimp**

- 1 lb peeled, deveined raw shrimp
- 1/4 c Fat Bastard Chardonnay
- 1/4 c homemade pesto

In a small measuring cup, combine the wine with the pesto. Place the shrimp in a casserole dish. Coat the shrimp with the wine mixture. Marinate in the refrigerator for 20 minutes.

Either BBQ or sauté the shrimp for 5 minutes, until just but not overcooked. Serve the shrimp on their own or over pasta with additional pesto as garnish. Serve a big, simple salad on the side. Drink the remainder of the **Fat Bastard Chardonnay** and be thankful that dinner practically made itself. Serves 4.

**Jittery Cook**