

Capellini with Shrimp & Creamy Tomato Sauce

3 tablespoons olive oil
1 pound peeled large shrimp
3 large garlic cloves, forced through a garlic press
1/4 teaspoon dried oregano
1/2 cup sweet (red) vermouth*
1 14 oz. can diced tomatoes, drained*
3/4 cup heavy cream
1/2 teaspoon fresh lemon juice
1/2 pound capellini

Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then cook shrimp and garlic with oregano, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Cook until shrimp are lightly golden, turning once, about 2 minutes total.

Stir in vermouth and tomatoes, scraping up any brown bits from bottom of skillet.

Add cream and briskly simmer until sauce has thickened slightly, about 1 minute. Stir in lemon juice.

Meanwhile, cook capellini in a pasta pot of boiling salted water (3 tablespoons salt for 6 quarts water) until al dente. Reserve 1 cup pasta-cooking water, then drain pasta.

Serve immediately, topped with shrimp and sauce. Thin with some of reserved water if necessary. Mangia!!