

# Shrimp with Garlic and Thai Basil

2 servings

1 lb shrimp, shelled and deveined  
Celtic sea salt and fresh pepper  
2 Tb coconut oil plus 1 Tb  
4 garlic cloves, thinly sliced  
2 shallots, thinly sliced  
1 Thai chili, Serrano chili or other medium hot pepper, seeded and diced (if you don't like spicy use jalapeno)  
1 cup fish stock, clam juice or chicken stock ( I used chicken stock)  
3 Tb organic pasture raised cold butter  
1 cup cherry tomatoes, cut in half  
2 Tb fresh lemon juice  
1 Tb fish sauce  
¼ cup Thai basil chopped

- Rinse and dry the shrimp. Season with salt and pepper.
- In a large sauté pan, heat 2 Tb of the coconut oil. Add the shrimp.
- Cook over moderately high heat until lightly browned, about 2 minutes per side.
- Transfer to a plate.
- In the same sauté pan, heat 1 Tb coconut oil. Add the garlic, shallots and chilies.
- Cook over medium-low heat, stirring until softened about 2 minutes.
- Add the stock and bring to a boil.
- Simmer over medium heat until broth has reduce by one-fourth, 3 minutes.
- Whisk in 2 Tb cold butter.
- Add the cherry tomatoes and the fish.
- Simmer until the fish is just cooked through 3-5 minutes. Stir in the lemon juice, fish sauce and Thai basil
- Serve immediately