

# Shrimp with Apple and Brandy

Joyce Levi

Unitarian Universalist Fellowship of Vero Beach, FL 2000

## Servings: 2

*2 tablespoons butter  
1/2 pound fresh or frozen  
shrimp, peeled and  
deveined  
1 medium apple, cored and  
sliced (Do not peel)  
3 tablespoons brandy or  
apple juice  
salt  
pepper*

In a skillet, heat the butter. If the shrimp are frozen, cook first and pour off the liquid.

Add the apples to the skillet. Saute' until they begin to soften. If the shrimp are not frozen, add with the apple and cook for 5 to 7 minutes, until done.

Add the brandy. Cook for 1 minute over low heat.

Season with salt and pepper.

Serve over rice.

*Any liqueur tastes good in this recipe. I use Cointreau.*

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Per Serving (excluding unknown items): 142 Calories; 12g Fat (71.0% calories from fat); trace Protein; 11g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 117mg Sodium. Exchanges: 1/2 Fruit; 2 1/2 Fat.