

Don't Settle ~ by Sharon Lee Riguzzi

During a trip to Italy we were scheduled to spend three days on the Amalfi coast, in the built-into-the cliffs town of Positano. When we rented a car in Naples, it was suggested we take the longer, more scenic route to our destination. It was a beautiful day, and this sounded like a wonderful idea, so off we went.

For anyone who has never driven in Italy, my recommendation is always have a co-pilot just to read the signs. I was very excited as we reached the signs stating Salerno was around the bend, knowing Positano wasn't far off. We'd read about the cliffs and the curvy roads, so we were ready for them. Since my husband had lived in Italy for two years, and was a skilled driver, I knew I was in safe hands.

Obviously we didn't have a clue.

If we had one ninety-degree turn to conquer, we had a hundred. Out of the corner of our eyes, we would catch a glance of a glistening body of water, but neither of us wanted to take our eyes off the road for a fraction of a second.

Maneuvering the curves wasn't the only problem. Try maneuvering a curve with an eighty-passenger bus coming from the other direction as a motorcyclist chatting on a cell phone passes the bus! This wasn't an isolated occurrence. It happened continually along this nightmarish drive.

Neither my husband nor I is a wimp when it comes to tackling the road, but with forty-one kilometers left to our destination I was ready to call a halt to the drive. If I opened my eyes, Amalfi looked okay. We could cancel our reservations in Positano. What was the sense in putting ourselves through this stress when we were supposed to be having a relaxing vacation? Why not cut our losses and settle in here?

Of course for the last ten months I had been visualizing myself sitting on our terrace in Positano, calmly taking in the serenity and beauty. If we stopped now, wouldn't I always wonder if Positano was all that I had dreamed about for so long?

In how many other areas of our lives do we stop our dream journey just short of reaping the rewards or our achievement because the going got tough? We settle, and our settling might not even be such a bad thing, but we'll always wonder if only and what if.

Slowly we made our way, and as Positano came into our sight, we both agreed it had been worth the trip. Many times during our stay there, I found myself smiling as I sat in my chair on our terrace, calmly taking in the serenity and beauty. And to think I almost missed out on this!

Ask yourself, "What am I missing out on?" Then dig in, and go for it! Life is too short to settle.

<h2>Shrimp Scampi</h2>	
<p>PointsPlus® value 6 Servings 4 Preparation Time 20 min Cooking Time 16 min Level of Difficulty Moderate</p> <p>main meals Make this classic Italian recipe at home for a fraction of the fat and calories. It's fantastic, especially when served with bread or pasta.</p>	
<h3>Ingredients</h3>	
<ul style="list-style-type: none">• 1 1/2 tsp olive oil• 2 clove(s) garlic clove(s), minced• 1 1/2 Tbsp uncooked shallot(s), finely chopped• 1/4 cup(s) white wine, divided• 1 Tbsp fresh lemon juice, divided• 2 tsp fresh parsley, fresh, minced• 1 tsp fresh tarragon, minced• 1 tsp fresh thyme, fresh, minced• 1/4 tsp table salt• 1/4 tsp black pepper, freshly ground• 2 Tbsp regular butter, at room temperature• 1 1/4 pound(s) uncooked shrimp, jumbo-size, shelled and deveined*	
<h3>Instructions</h3>	
<ul style="list-style-type: none">• Warm a large skillet over a medium-low heat; add oil and heat until shimmering. Add garlic and cook, stirring constantly, about 1 minute.	

Add shallots and sauté for 5 minutes. Add 2 tablespoons of wine and 1/2 tablespoon of lemon juice; stir, scrapping bottom of pan with a wooden spoon. Cook, stirring occasionally, until shallots are translucent, about 5 more minutes; allow to cool.

- In a small bowl, combine shallots, parsley, tarragon, thyme, salt and pepper with softened butter; refrigerate until butter hardens (can be made 1 day ahead).
- Preheat oven to 475°F.
- Using a medium-sized oven-proof casserole dish or skillet, arrange shrimp in a ring, tails up and touching one another for support; place bits of chilled herbed butter around shrimp. Pour remaining wine and lemon juice in bottom of dish. (Or cook in four individual oven-proof dishes as pictured above.)
- Roast in oven until shrimp turns pink and butter starts to sizzle, about 4 to 5 minutes. Yields about 3 jumbo shrimp per serving.

Notes

Perfect for company, this dish looks great and is easy to prepare-especially when assembled in 4 individual oven-proof dishes. Make the butter ahead of time and have your shrimp already cleaned and on ice. When company arrives, just assemble the ingredients in a baking dish (or dishes) and pop in the oven.

*You can leave the tails on if you prefer.