

From Gus' Villa Rosa

Shrimp ala Onassis

What to make it with:

1 T Butter
1 T Olive Oil
1 Clove Garlic, finely minced
1/2 t Oregano
1/2 C scallion, finely chopped, bulbs and tops
1/4 Lb feta, cut in 1/2 inch cubes
2 T Marsala or sherry
1 lg tomato, chopped or 1/2 C canned tomatoes, drained and diced
1 Lb jumbo shrimp (aprox 12), cleaned and deveined
Pasta (Angel Hair or Linguini) or rice to serve with

1/2 red bell pepper, chopped (optional)

How to make it:

Arrange scallion and oregano, feta, tomato, sherry and shrimp near large skillet - when cooking starts it goes quick. Coffee cups work well if small bowls not available.

Melt butter, add oil and garlic, simmer but do not brown; add shrimp, salt and pepper, simmer over low heat until partially cooked, about 2 minutes - do not overcook. Add remaining ingredients, simmer 2 to 3 minutes - do not overcook. Serve over rice or pasta.

OR:

Saute crushed garlic clove in butter and oil, do not brown. Add shrimp, scallion, oregano and sherry, saute until shrimp are pink. Add tomato and feta saute aprox another min. Or two.

Serve immediately over rice or pasta. (Pasta is best) With a loaf of crusty bread and a good chardoney this is a complete meal for two. Will also work as a first course for four but expect to be asked for more.