

Shrimp Gianni

Servings: 6

Source: Sphere Magazine, 1978 p.50

Ingredients

- ½ cup Olive Oil
- ½ cup Chopped Onion
- 1½ cups Canned Italian Plum Tomatoes, Drained
- 1 cup White Wine
- ½ cup Snipped Fresh Parsley
- ½ cup Finely Chopped Celery
- 1 Bay Leaf, Crumbled
- ½ teaspoon Cumin
- Salt And Pepper
- 1 lb. Fresh Large Shrimp In Shells
- 1 each Garlic, Crushed
- 2 tbsp Olive Oil
- ½ lb. Feta Cheese

Method

Heat ½ c. olive oil in large skillet over medium-high heat until almost smoking. Add onion; saute until translucent.

Add tomatoes. Heat, stirring constantly to boiling; reduce heat. Simmer covered 5 minutes.

Stir in wine, parsley, celery, bay leaf and cumin; season to taste with salt and pepper. Simmer covered 30 minutes.

Meanwhile, saute shrimp in shells in garlic and 2 tbsp olive oil just until shrimp begin to curl; remove from heat. Cool slightly; remove shell.

Stir shrimp into sauce; simmer 1 minute. Crumble feta cheese over top.

Notes

Although there may be more flavor if you keep shrimp in shells to cook, I find them too hot and too messy that way, so I peel them first.