



SHRIMP SAGANAKI

(Garides Saganaki)

A classic in fish tavernas throughout Greece.

1 1/2 pounds medium-large fresh shrimp, shelled and deveined
Juice of 1 lemon
1/3 cup Krinos Extra Virgin Olive Oil
1 bunch scallions, trimmed and thinly sliced
2 garlic cloves, peeled and minced
1 small chili pepper or 1 Krinos Pepperoncini, minced
1 1/2 cups chopped plum tomatoes
1/2 cup water
1 teaspoon dried Krinos Oregano
1 cup Krinos Feta, crumbled
1/4 cup ouzo
Salt, pepper to taste
2-3 tablespoons chopped fresh parsley

Sprinkle the cleaned shrimp with lemon juice and let them stand until the sauce is ready.

Prepare the sauce: Heat the olive oil in a large skillet and sauté the scallions, garlic and pepper until wilted. Add the tomatoes and water, lightly crushing them in the skillet with a fork, and simmer for 20 minutes.

Drain the shrimp and add them to the skillet. Add the oregano, pepper, feta, and ouzo and cook the shrimp for about 5 minutes over medium heat, or until pink and al dente. Remove, season with salt and pepper, sprinkle with fresh parsley, and serve hot.

Yield: 6 servings