



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

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Shrimp with Barrel Aged Feta and Orzo

Serves 2

Ingredients

¼ Cup Extra Virgin Olive Oil

½ Cup Spanish Onion, chopped

3 Cloves Garlic, minced

¼ Cup Orzo, boiled in salted water
for about 10 minutes

2 Cups Canned Tomatoes, diced,
plus liquid

¼ Cup Ouzo or Sambuca

1 Tsp. Greek Oregano, dried

1 Tsp. Salt

1 ½ lbs. Shrimp, large, shelled and
deveined

¼ lb. Feta

2 Tbsp. Flat Leaf Parsley, chopped

1. In a large saucepan heat oil over moderately low heat. Add onion and cook stirring occasionally, until translucent, about 5 minutes.
2. Add the garlic and cook, stirring, then add the Ouzo or Sambuca.
3. Raise the heat to moderate and add the tomatoes with their liquid, wine, oregano, orzo and salt. Bring to a boil and cook over moderate heat, partially covered, stirring occasionally until thickened for about 15 minutes.
4. Add shrimp and orzo, then bring back to a simmer until shrimp are just done, about three minutes.
5. Stir in feta cheese and flat leaf parsley.
6. Bake in a 350° degree oven for about 10 minutes, then serve.

Preparation Time: 20 Minutes

Cook Time: 30 Minutes

RECOMMENDED WINE

2007 Domaine Christian Moreau, Chablis, AC France

2007 Flowers Sonoma Coast, Chardonnay, California