

GREEK BAKED SHRIMP

Ingredients

⅓ cup, plus 3 tablespoons olive oil
1 medium onion, finely chopped
1 pound tomatoes, peeled, seeded and chopped
4 tablespoons chopped fresh parsley
1 large garlic clove, minced
Pinch of Cayenne pepper
Salt and freshly ground pepper
1 pound uncooked, large shrimp, peeled and deveined (tails left intact)
¼ cup Ouzo
4 ounces Feta cheese, crumbled
Toasted French Bread slices

Process

Heat ⅓ cup of oil in heavy, medium-sized sauce pan over medium heat.
Add onion and sauté until golden brown, about 12 minutes.
Add tomatoes, 3 tablespoons of parsley, garlic, and Cayenne pepper.
Season with salt and pepper.
Bring to boil.
Reduce heat, cover and simmer until sauce thickens, stirring occasionally, about 20-30 minutes. *(Can be prepared day ahead. Cover and refrigerate.)*

Preheat oven to 400 degrees.

Heat remaining 3 tablespoons of oil in heavy, large skillet over medium-high heat.
Add shrimp and saute one minute.
Remove from heat.
Add Ouzo; ignite with match.
Return to heat and cook until flames subside.
Add tomato sauce.
Transfer shrimp and sauce to 9-inch-diameter pie dish.
Sprinkle crumbled cheese on top.
Bake until shrimp are cooked through – about 10 minutes.
Sprinkle remaining parsley over dish and serve immediately.
Pass toasted French Bread separately.