



The Greek dish garides saganaki, a bubbling concoction of shrimp, tomatoes, onions, peppers, and feta spiked with a shot of ouzo, was invented in the 1950s, most likely at a restaurant in a seaport like Thessaloníki. Some flambéed the dish tableside, popularizing it among tourists. It's now a standard on Greek menus, and quick and satisfying to make at home. —Diane Kochilas, from "Seaside Saganaki" (June/July 2005)

74 GARIDES SAGANAKI

Shrimp with Tomatoes and Feta

- | | | | |
|-------|--|----------|--|
| 2 | tblsp. extra-virgin olive oil | to taste | |
| 1/2 | small yellow onion, finely chopped | 6 | large head-on shrimp (about 12 oz.); bodies peeled (heads and tail shells left intact), deveined |
| 1/2 | medium hot green chile, stemmed and finely chopped | 4 | oz. Greek feta, coarsely crumbled |
| 1 1/4 | cups canned whole, peeled tomatoes in juice, crushed by hand | 2 | tblsp. ouzo |
| | Kosher salt and freshly ground black pepper, | 1 | tblsp. finely chopped parsley |

① Heat broiler to high. Heat oil in an 8" round metal gratin dish or a heavy ovenproof skillet over medium heat. Add onion and chile, and cook, stirring often, until soft, about 5 minutes. Stir in tomatoes, and season to taste with salt and pepper; cook until slightly thickened, about 4 minutes.

② Arrange shrimp in dish, spoon some sauce on top, and continue to simmer until shrimp are pink and just cooked through, about 2 minutes per side. Scatter feta around shrimp, then transfer dish to broiler, and broil until feta begins to melt, about 2 minutes. Remove dish from broiler. Warm ouzo in a tiny pot over low heat, then ignite it with a kitchen match and pour over shrimp and feta. When flames die out, garnish dish with parsley, and serve. Serves 2.

