

GREEK BAKED SHRIMP AND FETA

(Grecolimano)

- 1/2 cup olive oil
- 1 medium onion, finely chopped
- 1 large clove garlic, minced
- 2 cups peeled, seeded tomatoes, chopped
- 1/4 cup chopped parsley
- salt and pepper to taste
- dash of cayenne
- 2 pounds large shrimp, peeled and deveined, leaving tail intact
- 1/2 cup ouzo
- 4 ounces feta cheese, coarsely crumbled

Heat 1/3 cup olive oil in medium-sized saucepan; add onion and sauté until golden. Add garlic, tomatoes, parsley (reserving some for garnish), salt and pepper to taste, and cayenne. Bring to boil, cover, and simmer until sauce is thick, about 15–20 minutes.

Preheat oven to 450°. Heat remaining oil in a large skillet. Sauté shrimp for 1 minute; add ouzo and flame. Remove from heat; add to tomato sauce. Spoon the tomato-shrimp mixture into 6 individual baking dishes or

1 large dish. Sprinkle with feta cheese and chopped parsley. Bake in a hot oven for 10–12 minutes until feta is melted and lightly browned.

Serves 6.