



Shrimp Mosca

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 pounds of unpeeled shrimp - 6 or more cloves of diced garlic - 2 whole bay leaves - 1 teaspoon rosemary - 1 teaspoon oregano - 1 teaspoon of crushed black pepper - 1 teaspoon of red pepper - 1 tablespoon of salt - 2 ounces of olive oil (butter, too, if you're so inclined) - a decent amount (to each his own on what constitutes "decent") of dry white wine.

Instructions

1. Start by heating the olive oil (and butter, if you like...we always add butter) in a frying pan, adding the shrimp (shells on, folks!), herbs and spices and sauteeing until the shrimp turn pink. 2. Add the wine and simmer the mixture for 5-7 minutes. 3. Serve with crunchy French bread and a salad of mixed greens. We washed ours down with Joseph Drouhin's LaForet Chardonnay, a reasonably priced bottle touted by The Washington Post last Fall as a "Wine of the Week."