

Shrimp Mosca

2 pounds whole fresh shrimp (15 to 20 suggested)
6-8 Buds of garlic
2 whole bay leaves
1 teaspoon crushed whole black pepper
1-teaspoon salt
1-teaspoon rosemary
1-teaspoon oregano
2 ounces olive oil
1 ounce sauterne wine

Heat oil in fry pan and add shrimp and spices, sauté for 15 minutes, or until shrimp turn pink. Add wine and simmer for 10 to 15 minutes more. Shrimp are to be peeled at table and served with hot crisp bread for dunking into sauce.

Serves 2.

Courtesy of
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