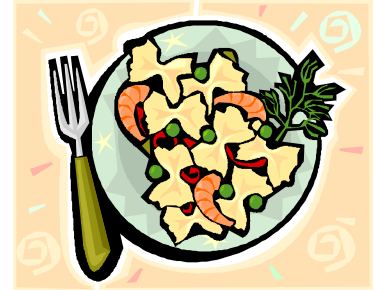


GREEK SHRIMP PASTA

Awarded 'Chef of the evening' at the OCWS May Mini Tasting 5/19/07.

Submitted by ~ Maria G. Klein



½ lb. linguine or favorite string pasta
¼ cup butter
2 garlic cloves, peeled, minced or to taste
2 tablespoons dry white wine or dry sherry
20 medium shrimp, peeled and deveined
1 tomato, washed, diced or 1 can (15-1/2 oz.) diced tomatoes
1 teaspoon minced fresh cilantro or more to taste
2 oz. feta cheese, crumbled coarsely (about ¼ cup)
Fresh Parmesan-Reggiano cheese, shredded (optional)

Cooking Instructions

Cook the pasta according to the package directions and drain.

Meanwhile, in a large skillet, heat the butter, garlic and wine over medium heat until the butter is melted. Add the shrimp, diced tomato and cilantro and sauté the mixture over moderately high heat for 3 minutes, or until the shrimp are just firm to the touch but cooked through.

Remove the skillet from the heat and stir in the feta cheese. Pour over the linguine and sprinkle with the Parmesa-Reggiano cheese, if desired. Serve with a crusty bread.

Makes 4 servings.

Cook's note: This recipe easily doubles for company.