



*"The Essence of Paso Robles"™*

### **Shrimp and Zinfandel**

It is the tomato sauce, feta cheese, and the basil that makes this a choice of a good and fruity zinfandel. Serve this with our Robert Hall 2000 Zinfandel. Serves 6, but reduces in scale nicely. Open a bottle of our Zin and take a sip. Cooking requires wine; cooks require wine.

#### **Ingredients:**

2 tablespoons of olive oil	1 teaspoon salt
2 teaspoons minced garlic	_ to _ cup dry white wine
1 teaspoon pepper (freshly ground)	2 pounds of large shrimp, shelled and deveined
8 ounces of feta cheese, crumbled	3 tablespoons of chopped fresh basil
1 can (14 ounces) of crushed tomatoes with juice, coarsely chopped	

#### **Steps:**

1. Preheat oven to 350 degrees
2. Heat olive oil in a heavy saucepan over medium heat and sauté garlic until fragrant (1-2 minutes).
3. Add wine and simmer for about 2 minutes.
4. Add tomatoes and simmer for about 15 minutes.
5. Put shrimp in a baking dish, sprinkle with salt and pepper
6. Sprinkle feta cheese over shrimp
7. Sprinkle \_ of the basil over the cheese and shrimp
8. Pour the tomato sauce of all the ingredients
9. Cover with foil and bake for 15 minutes
10. Remove dish from oven and sprinkle the basil and serve. Serve over white or brown rice