

SHRIMP WITH FETA AND PEPPADEW PEPPERS (SAGANAKI)

R·STUART & C^o.

Pinot Mom



* SLIGHTLY ADAPTED FROM MILK STREET TUESDAY NIGHTS

SERVES 4 · Wine Pairing Suggestions:
Love, Oregon White Sky and Big Fire Pinot Gris

3 tablespoons
extra virgin olive oil

1 ¼ pounds wild caught
jumbo shrimp,
peeled and deveined

4 plump garlic cloves,
finely chopped

1 teaspoon fennel seeds,
finely ground

¼ teaspoon crushed
red pepper flakes

½ cup dry white wine

1 ½ pounds small tomatoes,
such as Campari, chopped

½ cup pitted Kalamata olives,
chopped

2 teaspoons dried oregano

Kosher salt and freshly ground
black pepper

4 ounces feta cheese,
coarsely crumbled

¼ cup chopped
peppadew peppers

2 teaspoons chopped fresh
oregano, for garnish, optional

This is a classic Greek dish and a combination I've always loved. When I saw this rendition I was intrigued by the addition of peppadew peppers. If you're not familiar with them, they're sweet and spicy and at the time thought to myself, this is just the kind of dish that *White Sky* is made for – it's not a lot of wines that have the dexterity to keep up with this many flavors going on at once. But give it a try, I think you'll be impressed. The *Big Fire Pinot Gris* comes in at a close second here too.

1. In a 12-inch skillet (*preferably not non-stick*) warm one tablespoon of the olive oil until it shimmers. Meanwhile, pat the shrimp dry. Add half the shrimp in one layer and cook without disturbing until golden brown on the bottom, 1 to 2 minutes. Stir and cook until pink and opaque on all sides, another 20 to 30 seconds. Transfer to a medium bowl. Repeat with 1 tablespoon of the remaining oil and the remaining shrimp. Set aside.
2. To the same pan add another tablespoon of oil and again heat over medium-high heat. Add the garlic, fennel and red pepper flakes and cook, stirring constantly until the garlic is light golden, about 20 seconds. Add the wine and cook, stirring and scraping up any browned bits on the bottom of the pan, until the liquid is almost evaporated, not more than a minute. Add the chopped tomatoes, olives, oregano and 1 ½ teaspoons salt. Cook, stirring until the tomatoes have broken down into a sauce, 6 to 7 minutes.
3. Remove the pan from the heat. Season to taste with salt and pepper. Return the shrimp to the skillet, along with any juices that have accumulated in the bowl. Cover and let stand until the shrimp are heated through, about 1 minute. Transfer to a serving dish and sprinkle with the feta, the peppadews and the fresh oregano.
4. Serve with crusty bread to mop up the sauce, pasta or rice.

