Seared Shrimp with Red-Pepper Flakes and Basil

Garides

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1 pound fresh shrimp
3 tablespoons olive oil
3–4 cloves garlic, minced
1/3 cup dry white wine
1/4 teaspoon red-pepper flakes
1/4 cup finely chopped fresh basil leaves
3–4 whole basil leaves for garnish
Juice and zest of 1/2 lemon

PEEL AND DEVEIN SHRIMP, leave the tails on. The tails prevent the shrimp from curling during cooking, allowing them to become "finger food" for a buffet. Dry the shrimp on towels before cooking.

Heat the olive oil in a large frying pan over high heat, reducing the heat to medium-high if the oil begins to smoke. Place shrimp in one layer in pan and turn it as soon as the underside looks pink. Turn and cook the second side and remove immediately from the pan. This should take only seconds per side. Continue the process until all shrimp is cooked. Set cooked shrimp aside.

Lower the heat to medium and add the minced garlic to the pan. Cook for 1–2 minutes, until garlic is golden brown, but not burned. Add the wine to deglaze the pan and turn the heat back up to high. Add the shrimp, red-pepper flakes, and chopped basil and cook until most of the liquid is evaporated (just a minute or two).

Remove the shrimp to a serving dish and sprinkle with lemon juice and zest. Garnish with whole basil leaves.

Serve immediately or at room temperature.

Serves 6 as an appetizer