

## SHRIMP WITH MUSHROOMS AND POTATOES

1 1/2 LBS OF LARGE SHRIMP, SHELLS ON  
2 DOZEN SMALL FINGERLING POTATOES  
1/2 POUND OF SMALL WHITE OR BROWN MUSHROOMS  
1 SMALL RED ONION  
FRESH PARSLEY  
FRESH CHIVES

PEEL THE SHRIMP. REMOVE THE DARK VEIN. ARRANGE ON SEVERAL LAYERS OF PAPER TOWELS.

DEPENDING ON THEIR SIZE, SLICE THE POTATOES LENGTHWISE IN HALF.

HEAT A FEW TBSPS OF OLIVE OIL IN A LARGE CAST IRON PAN. ADD THE POTATOES. SALT AND PEPPER. COOK ON A LOW FLAME, TURNING OCCASIONALLY, TILL THE POTATOES ARE BROWNEED ON THE OUTSIDE AND EASILY PIERCED WITH A SHARP KNIFE. REMOVE TO A SERVING PLATE IN A LOW OVEN. (200°)

MEANWHILE, CUT THE MUSHROOMS IN QUARTERS.

ADD A FEW MORE TBSPS OF OLIVE OIL TO THE PAN, RAISE THE HEAT TO MEDIUM AND ADD THE MUSHROOMS. SALT AND PEPPER. COOK FOR A FEW MINUTES, SHAKING THE PAN TO TOSS THEM. COVER AND LOWER THE HEAT. COOK FOR ANOTHER FIVE MINUTES OR UNTIL TENDER. EMPTY THE MUSHROOMS IN WITH THE POTATOES

MEANWHILE, PEEL THE ONION, SLICE LENGTHWISE IN HALF, THEN INTO 1/4 INCH HALF MOONS.

ADD THE ONIONS TO THE PAN AND MORE OLIVE OIL IF NEEDED. COVER AND COOK ON A LOW HEAT TILL THE ONIONS SOFTEN AND CARAMELIZE A BIT. EMPTY INTO THE PLATE WITH THE MUSHROOMS AND POTATOES.

WIPE OUT THE PAN.

POUR 2 TBSPS OF OLIVE OIL AND 2 TBSPS OF BUTTER INTO THE PAN. RAISE THE HEAT TO HIGH. WHEN THE BUTTER HAS MELTED AND THE PAN IS VERY HOT, ADD ALL THE SHRIMP. SALT AND PEPPER GENEROUSLY. COOK ABOUT A MINUTE A SIDE OR UNTIL THE SHRIMP ARE BRIGHT PINK AND HAVE CURLED UP.

TOSS THE MUSHROOMS, POTATOES AND ONIONS TOGETHER.  
SCATTER WITH FRESHLY CHOPPED PARSLEY AND CHIVES.

ARRANGE THE SHRIMP ON TOP.

SERVES 4