

SHRIMP WITH CELERY

1 LB (AROUND 16) MEDIUM SHRIMP, SHELLS ON
2 STALKS OF CELERY
2 SCALLIONS
1 LEMON
ITALIAN PARSLEY

CLEAN THE SHRIMP AND SLICE LENGTHWISE IN HALF.

LAY OUT 3 SHEETS OF PAPER TOWEL. ARRANGE THE SHRIMP ON TOP. COVER WITH 3 MORE SHEETS OF PAPER TOWEL. PRESS DOWN TO DRY THOROUGHLY.

TRIM THE CELERY STALKS, CUTTING OFF THE BULGE ON THE BASE. CUT CROSSWISE INTO 1/2 INCH PIECES.

TRIM ROOT ENDS OF THE SCALLIONS. CUT CROSSWISE INTO 1/2 INCH PIECES. SEPARATE THE WHITE AND GREEN PARTS.

PEEL THE ZEST FROM THE LEMON AND SLICE INTO JULIENNE STRIPS.

PLUCK THE LEAVES FROM THE PARSLEY STEMS AND RESERVE. YOU SHOULD HAVE ABOUT A CUP OF LEAVES.

HEAT A LARGE FRYING PAN ON TOP OF THE STOVE. POUR IN 1/3 CUP OF OLIVE OIL. WHEN THE OIL IS VERY HOT, WAVES WILL FORM ON THE SURFACE.

MEANWHILE, ARRANGE SHRIMP ON A PLATE. SALT AND PEPPER.

PUT THE SHRIMP IN THE FRYING PAN. SPREAD INTO ONE LAYER. SHAKE A LITTLE TO KEEP FROM STICKING. COOK 1 MINUTE. TURN THE SHRIMP AND ADD THE CELERY, WHITE PART OF THE SCALLIONS AND THE LEMON ZEST.

COOK ANOTHER MINUTE, TURNING OCCASIONALLY, UNTIL THE SHRIMP ARE PINK.

SPOON INTO A WARM SERVING DISH. GARNISH WITH THE GREEN PART OF THE CUT SCALLIONS AND PARSLEY LEAVES.

SERVES 4