

GAMBAS AL AJILLO

24 LARGE SHRIMP IN THE SHELL
3 TBS OLIVE OIL
1 MEDIUM RED ONION
1/2 CUP WATER
6 CLOVES OF GARLIC
1 CUP OF CHOPPED PARSLEY
1/3 CUP OF WHITE WINE

USING A SHARP PARING KNIFE, PREFERABLY SERRATED, SLICE DOWN THE BACKS OF THE SHRIMP AND PEEL OFF SHELLS. RINSE OUT BLACK VEIN UNDER COLD RUNNING WATER.

DRAIN THE SHRIMP AND PRESS BETWEEN SEVERAL LAYERS OF PAPER TOWEL UNTIL READY TO COOK.

PEEL AND ROUGHLY MINCE A MEDIUM RED ONION.

HEAT 3 TBSPS OF GOOD OLIVE OIL IN A LARGE SAUTE PAN. ADD THE CHOPPED ONION. SALT.

ADD 1/3 CUP OF WATER AND COOK OVER A MEDIUM FLAME FOR ABOUT 15 MINUTES OR UNTIL THE WATER HAS EVAPORATED AND THE ONIONS START TO TURN GOLDEN.

MEANWHILE, FINELY CHOP ABOUT 1/2 CUP OF PARSLEY. PEEL AND THINLY SLICE SIX CLOVES OF GARLIC.

WHEN THE ONIONS TURN GOLDEN, ADD THE GARLIC, SHRIMP AND 1/2 CUP OF PARSLEY.

COOK OVER MEDIUM HIGH FLAME TILL THE SHRIMP TURN PINK ON BOTH SIDES. ADD 1/3 WHITE WINE AND COOK ANOTHER MINUTE OR SO TO REDUCE THE WINE. GRIND IN A GENEROUS AMOUNT OF BLACK PEPPER.

SPOON INTO A WARM SERVING BOWL. ROUGHLY CHOP ANOTHER HANDFUL OF PARSLEY AND SCATTER OVER THE SHRIMP.

SERVES 4

WINE PAIRING

I HAVE A SOFT SPOT FOR THE **2012 GOBELSBURGER RIESLING** BECAUSE I SERVED IT AT MY DAUGHTER'S WEDDING AND ALSO BECAUSE IT'S SO SATISFYING TO SAY "GOBELSBURGER". BUT THIS RIESLING FROM AUSTRIA'S KAMPTAL REGION IS SATISFYING ON SEVERAL FRONTS. IT HAS AS STONY DRYNESS WHICH BALANCES TASTES OF HONEYDEW MELON, PEAR AND CANDIED GRAPEFRUIT. IT'S A PERFECT LOBSTER, CRAB OR, IN THIS CASE, SHRIMP WINE, ALTHOUGH THE ONLY SHRIMPY THING ABOUT THE GOBELSBURGER RIESLING IS THE PRICE, AROUND \$22/BOTTLE.