

SHRIMP WITH GARLIC, ONIONS AND ORZO

2 LBS OF SHRIMP, SHELLS ON
1 MEDIUM BROWN ONION
4 CLOVES OF GARLIC
OLIVE OIL
1 LEMON
1 CUP OF ORZO
PARSLEY
CHIVES

CLEAN SHRIMP, SLICE EACH SHRIMP IN HALF.

CHOP TWO CUPS OF PARSLEY LEAVES. RESERVE.

GRATE LEMON ONTO A PIECE OF WAXED PAPER. RESERVE.

BOIL A LARGE SAUCEPAN OF WATER. SALT GENEROUSLY.

MEANWHILE, PEEL AND DICE ONION. PEEL GARLIC AND SLICE THINLY.

HEAT $\frac{1}{3}$ CUP OF OLIVE IN A LARGE SKILLET. ADD ONION AND $\frac{1}{2}$ CUP OF WATER. SIMMER ON A MEDIUM FLAME FOR ABOUT 10-15 MINUTES UNTIL THE WATER HAS EVAPORATED AND THE ONION IS GOLDEN BUT NOT BROWNEED.

ADD THE SLICED GARLIC AND ONE CUP OF CHOPPED PARSLEY AND COOK UNTIL YOU CAN SMELL THE GARLIC. ADD SHRIMP AND COOK 3-4 MINUTES, UNTIL THE SHRIMP ARE PINK. TURN OFF HEAT. STIR IN LEMON ZEST AND REMAINING PARSLEY.

WHEN ORZO IS DONE (ABOUT 8 MINUTES), DRAIN AND SPOON INTO A SERVING BOWL. FOLD IN SHRIMP, ONIONS AND GARLIC.

GARNISH WITH CHOPPED CHIVES.

SERVES 4

WINES OF THE WEEK: NAVARRO VINEYARDS

YOU WON'T FIND NAVARRO WINES EITHER IN YOUR LOCAL WINE SHOP OR RESTAURANTS. NAVARRO, WHICH IS LOCATED IN MENDOCINO, SELLS AND SHIPS ITS WINES DIRECTLY TO CONSUMERS. I WAS INTRODUCED TO THESE WINES AT A TASTING DINNER AT BARBRIX AND I'VE BEEN A FAN EVER SINCE. I PARTICULARLY LOVE THEIR WHITE WINES. THE GEWURZ-TRAMINER IS FRUITY BUT DRY. THE RIESLING IS CRISP, SLIGHTLY

ACIDIC, WITH UNDERTONES OF PEAR AND GREEN APPLE. THE CHARDONNAY IS CLOSER TO FRENCH MACONS THAN ITS CALIFORNIA COUSINS. I'M EQUALLY ENCHANTED WITH THEIR DRY MUSCAT, EDELZWICKER WITH ITS HINT OF EFFERVESCENCE, AND MY FAVORITE, THE PINOT GRIS, FLINT AND LYCHEE. THE SAUVIGNON BLANC IS MORE FULL-BODIED THAN ANY I'VE TASTED IN THIS PRICE RANGE. AND THE PRICE RANGE IS EXTRAORDINARILY LOW FOR WINES OF THIS QUALITY. (\$14 TO \$25/BOTTLE) CHECK OUT THEIR WEBSITE (<http://www.navarrowine.com>). ORDER A MIXED CASE. ANY NUMBER OF THESE WINES WILL PAIR BEAUTIFULLY WITH THIS DISH.