



## Garides me Feta (Shrimp and Feta Cheese)

Submitted by: Mary and Joseph Puncec; from: *The Mediterranean Way*

1/2 cup minced onion	1 teaspoon salt
1 1/2 tablespoons butter	1/4 teaspoon freshly-ground black pepper
1 1/2 tablespoons olive oil	3/4 teaspoon oregano
1/2 cup dry white wine	4 ounces feta cheese, crumbled
4 ripe medium tomatoes, peeled, seeded and chopped	1 pound raw large shrimp, shelled and de-veined
1 small clove garlic, minced	1/4 cup chopped fresh parsley

In a heavy skillet, sauté onion in butter and oil until soft.

Add wine, tomatoes, garlic, salt, pepper and oregano.

Bring to boil, lower heat to medium, and simmer until sauce is slightly thickened.

Stir in cheese and simmer for 10 to 15 minutes. Adjust seasonings.

Just before serving, add shrimp to hot sauce and cook for 5 minutes or until shrimp are just tender. Do not overcook.

Garnish with parsley and serve immediately in a large bowl. The pasta should be placed beneath the sauce to absorb all of the delicious flavors.

Serve with slices of crusty bread that can be used for the sauce.

Serves 4-6

*Note: Pasta of your choice should be ready to place in the bowl before the sauce and shrimp is added on top just before serving.*

*Prepare slices of crusty bread of your choice to serve on the side.*