

## Shrimp Fra Diavolo

Brother Devil. That's fra diavolo translated into English. It is also the nickname of an Italian bandit from the 19<sup>th</sup> century. The dish is so named because this is traditionally a very spicy dish. The Italians use crushed red pepper to give it the heat. I am going to add a South Texas twist and add some jalapenos for additional and different heat. If you don't like your food really spicy, leave out the jalapenos, or remove the seeds to reduce the heat level. If you like to go for the burn, add a Serrano pepper in addition to or instead of the jalapeno. This dish is a great combination of flavors – sweetness from the shrimp and tomatoes and the heat of the peppers. Pairing wine with spicy food often presents a challenge. Most wine enthusiasts will offer the traditional sweet wine with spicy food, but I am going to recommend a dry rose. A true rose like the Martin Ulisse Cerasuolo has good fruit and acidity that go well with spicy foods. I hope you enjoy it.

(Four servings)

Ingredients:

¼ cup olive oil

1 pound peeled and deveined shrimp

1 jalapeno diced

2 cloves garlic minced

1 can tomato puree

1 can fire roasted tomatoes

1 teaspoon oregano

½ teaspoon Worcestershire sauce

1 teaspoon crushed red pepper

¼ cup Italian parsley, chopped

salt and pepper to taste

Method:

Saute the shrimp in the olive oil for 3 minutes, turning once. Remove from the skillet and set aside.

Saute the jalapeno for 1 minute.

Add the garlic and sauté for 1 minute.

Add the tomatoes, oregano, Worcestershire sauce, and red peppers. Simmer for 10 minutes.

Add the shrimp back into the sauce with the chopped parsley and simmer for 3 minutes.

Serve over your favorite pasta and mangia, mangia!