



Prosciutto Wrapped Shrimp

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Categories: Appetizers, Captain's Shack, Main Dish - Seafood

Servings: 4

Description: A delicious shrimp dish adapted from Costco Connection October 2019, Rachael Ray

Source: : Serves 4 as an entrée or 6 to 7 as an appetizer

Preparation Time: 20 minutes Start to Finish Time: 30 minutes

Suggested Wine: An older Chardonnay

Directions

1) Peel and devein shrimp, with tails on. Rinse and pat them dry. Place the shrimp in a dish and dress with the zest of 1 lemon, salt, pepper, garlic and olive oil, about 3 T or 3 turns of the bowl. Place a sage leaf in the cavity of the back of each shrimp where it has been deveined. Wrap the shrimp with the pork in a tight, slightly overlapping layer covering the shrimp but not the tail.

2) Heat a large nonstick skillet over medium-high heat, add a turn of the pan of olive oil, using the remaining 1 T oil, and arrange the shrimp in the pan, well nested and in a single layer. Cook for about 3 minutes, then turn and cook for about 3 minutes more. The shrimp should be firm and the pancetta or prosciutto crisp.

3) Remove the shrimp to a platter. Add the wine and lemon juice to the pan, and swirl in the butter to melt. Reduce until the desired thickness. Arrange the shrimp on a bed of salad greens, spinach and steamed and cooled asparagus. Spoon the sauce over the shrimp and greens and serve .

Ingredients

20 lg Shrimp, 6 to 8 count per pound, preferably, or 8 to 10 count

Zest and juice of 1 Lemon

Celtic Sea Salt and freshly ground

Tellicherry Black Pepper
4 med Garlic cloves, minced

1/4 c Extra-Virgin Olive Oil

20 lg fresh Sage Leaves

20 slice Pancetta or Prosciutto di Parma

1/2 c White Wine, Chardonnay or Sauvignon Blanc, or Dry Vermouth

2 Tbsps unsalted Butter

