

Grilled Jumbo Shrimp with Sweet Peppers

Provided Courtesy of Chef Dan Blumenthal of Bravo! Italian Restaurant, Broadstreet Baking Company, and Sal & Mookie's Pizza and Ice Cream Joint

Available only through Briarwood Wines and Spirits at www.briarwoodwineandspirits.com

2 #	large shrimp, peeled & deveined (preferably with tails still on)
To taste	salt & pepper (or your favorite dry seasoning)
1/3 cup	Extra Virgin olive oil

In a metal bowl, combine the shrimp, salt & pepper or seasoning, and the olive oil. Toss well to evenly coat the shrimp. Grill the shrimp on both sides until they just turn pink. Take care not to over cook them, as they will dry out. The time this takes will vary depending on what type of grill you use and how much heat it puts out. Set the shrimp aside in a warm (200 degree) oven until ready to serve.

2 ea.	Red bells, yellow bells & green bells, julienne cut
1 small	Red onion, sliced
1/3 cup	Extra virgin olive oil
1 TBL	Garlic, minced
1 tsp.	Chili flakes
2 tsp.	Italian Seasoning
To taste	Salt
1/3 cup	Sherry Wine (cooking)
1/3 cup	Apple Cider or Sherry Vinegar
1/3 cup	Sugar
4 TBL.	Unsalted butter, cut into pieces

Place a sauté pan over medium high heat. Add the oil, and when it begins to smoke, add the bell peppers and onions. Cook for a minute or so, then add the garlic, chili flakes, Italian Seasoning and salt, and then lower the heat to medium. When the peppers begin to get soft, turn the heat to high and add the Sherry, cider vinegar and sugar. Cook further until there is just enough liquid to cover the bottom of the pan. Add the butter and stir constantly over high heat until the butter is incorporated and the sauce thickens and turns opaque. Turn out the peppers onto a serving platter, top with the warm shrimp and serve.

SERVES FOUR.