



Saganaki is a pan-fried shrimp dish tossed in a tomato sauce with Greek cheeses. In this version, we used some Asiago cheese for a sharp accent and an Argentinian shrimp for a much meatier bite. Often served as an appetizer, this also makes a great main dish when served with toasted baguettes.

Shrimp Saganaki

Ingredients

25-30 Argentinian shrimp
1 cup crumbled feta
1 cup cubed Kefalotiri cheese
1 cup cubed Asiago cheese
2 tbsp butter
1 tbsp olive oil
2 cups tomato sauce
1 tsp Kosher salt

Tomato Sauce

2 cups chopped canned tomatoes
1/2 cup pastini or 3 tbsp tomato paste in 1/2 cup water
1 onion chopped
3 garlic cloves chopped
1 tsp Worcestershire sauce
1 tsp soy sauce
1/2 cup red wine
1 cup beef stock
1 tbsp olive oil
2 tbsp brown sugar
1 thyme sprig
1 tsp oregano
1 tsp basil
1 tbsp Kosher salt

Instructions

To make the sauce, heat the oil. Add the onions and cook until caramelized, approximately 5 minutes. Add the garlic and spices and cook for an additional minute. Add the wine and reduce to half. Add the remaining ingredients, mixing well and simmering the sauce at a low temperature until it is reduced to half (approximately 2 to 3 hours). Check the sauce frequently to ensure it does not stick to the pot.

To make the saganaki, melt the butter with the oil in a pan. Fry the shrimp in batches until golden on both sides (approximately 2 to 3 minutes per side). Set the shrimp aside.

In the same pan, add the tomato sauce and the Kefalotiri and Asiago to heat through until the cheese begins to melt. Add the shrimp to the pan and sprinkle with the feta cheese.

Serve with a toasted baguette to dip the sauce. Serves 4-6 people.