



Meme's Shrimp Flambé

Our friend Meme lives in a beautiful little Spanish fishing village on the Mediterranean.

'Mariscos' or seafood is prevalent and always fresh from the day's catch. This beautiful dish makes such a sensation and presents in less than 20 minutes.

Have this for your next dinner party and invite your friends into the kitchen to cook with you! Serves 4-6.

Wine Recommendation:

Bokisch Vineyards Rosado!

Ingredients:

- 1/3 lb shrimp (raw, unpeeled, preferably with head & tail on)
- 2 white or yellow onions (thinly sliced)
- Olive Oil
- Rum (1/3 cup)

Preparation:

1. Heat about 2 tablespoons Olive Oil in wide frying pan.
2. Sauté the onion slices on medium heat (do not brown).
3. When the onion is just about cooked, add the shrimp and stir.
4. When the shrimp turn red and are cooked through (about 2 min), add the rum.
5. Light the rum on fire and let the alcohol burn off. Stir & serve!