

# Shrimp a la Grecque

**Category:** Appetizer

**Servings:** 8

**Rating:** 10

**Source:**

**Description:**

Make this dish early in the day to develop the flavors.

**Ingredients:**

shrimp	2 lb raw medium-size, shelled
lemon zest	from half a lemon
olive oil	1/4 cup
garlic	3 tsp., finely chopped
bay leaf	1
white wine	1 cup, dry wine
lemon juice	2 medium lemons
fresh dill	1/4 cup finely chopped
chili pepper	1 small dried
salt	
pepper	

**Instructions:**

Rinse and drain shrimp. Dry them

Saute garlic in olive oil without browning. Add bay leaf and wine. Bring to a simmer and add the shrimp. Add 1/2 of the lemon juice, the dill, the chili pepper, and the salt and pepper. Bring to a simmer, cover and simmer for about two or three minutes. Remove from heat, stir in lemon peel, let cool and refrigerate. When serving, sprinkle with rest of lemon juice (or to taste.)