



# Gus' Shrimp Onassis

*from Prima Olive of Johns Creek*

*This is my father Constantine "Gus" Stamatina's recipe that he swore he prepared for Aristotle Onassis. As my father was a Greek Culinary Chef, I am not sure how much truth was in his stories, but they are always fun to retell. The shrimp mixture can be placed atop angel hair pasta, fish or chicken. Just reduce or add liquid to your desired consistency based on what you are putting it on top of. Prepare all ingredients ahead of time. This method is fast except for the reduction of the liquid.*

*for 2 persons*

*2 TBL butter*

*2 TBL Prima Olive's Garlic EVOO*

*1 Clove finely chopped garlic*

*1 TBL oregano*

*1/2 Cup chopped scallions*

*1/4 Cup cubed feta*

*12 Kalamata olives slivered*

*1 large tomato chopped*

*1 cup chicken broth*

*1/2 cup white wine*

*1/2 cup marsala wine or cream sherry*

*1 lb jumbo shrimp- peeled, deveined and soaked in the juice of one lemon*

*1 LB angel hair pasta*

*Procedure:1. Prepare all items above and set close to the stove.*

*2. Heat olive oil,add butter, then garlic. Do not brown.*

*3. Add shrimp, cook for one minute on each side then remove.*

- 3. Add scallion, oregano, tomatoes, olives.*
- 4. boil water for the pasta*
- 4. Add all liquid. If using with pasta adjust liquid by adding a little more of each liquid after 10 minutes. Cook for 10 more minutes. If placing mixture over fish or chicken reduce to 1/2.*
- 5. Cook pasta.*
- 6. Just before serving add shrimp and feta to mixture being careful not to melt all the feta. feta should still be in cubes.*
- 7. Divide shrimp mixture over pasta and serve immediately! bon a petite! CSM*