

Jumbo Shrimp Buzara Style
Buzara di Scampi
“Lidia’s Italy,” by Lidia Matticchio Bastianich ©2008

Serves: 6

24 large shrimp, 1 ounce apiece (U-16 size)
8 tablespoons extra-virgin olive oil, or more to taste
3 plump garlic cloves, finely chopped
½ cup finely chopped shallots
1 teaspoon coarse sea salt or kosher salt
1 cup white wine
1 tablespoon tomato paste
1 cup water
Freshly ground black pepper to taste
1 tablespoon bread crumbs or more if needed
2 tablespoons chopped fresh Italian parsley

Recommended Equipment

A heavy-bottomed sauté pan, 10-to-12-inch diameter, for the sauce

A heavy-bottomed 13-to-14-inch skillet for searing for searing the shrimp

Without removing any of the shell, remove the vein (digestive tract) that runs inside the curving back of each shrimp: slice open the back with a sturdy sharp paring knife, cutting through the shell and scrape out the vein. Rinse the shrimp and pat dry.

Pour ¼ cup of the olive oil into the sauté pan, and set over medium-high heat. Scatter in the garlic, cook until sizzling, then stir in the shallots. When they’re sizzling, stir in ¼ teaspoon of the salt and ¼ cup of the wine. Cook, stirring frequently, until the wine is nearly completely evaporated and the shallots have softened. Drop in the tomato paste and stir it around the pan for a minute, coating the shallots and caramelizing.

Pour in the rest of the wine, bring to the boil quickly, then add the water and ¼ teaspoon salt, stirring. Bring to a boil, then reduce the heat and let the sauce bubble gently and reduce for about minutes while you sear the shrimp.

Pour 2 tablespoons olive oil into the wide skillet, and set over high heat until very hot. Scatter the shrimp in the pan, toss them in the oil, and season with the remaining ½ teaspoon salt. Cook for just a minute or slightly longer, until the shells are lightly colored and the flesh underneath is opaque, then turn off the heat.

With the sauce still bubbling, slide in the seared shrimp and tumble to coat them with all the sauce. Stir in the coarsely ground pepper, then the tablespoon of bread crumbs-use more crumbs if the sauce is thin. Cook for another 2 minutes, then turn off the heat.

Drizzle over the remaining 2 tablespoons olive oil-ore more to taste-and incorporate it well, tumbling the shrimp in the pan. Sprinkle the parsley on top and serve immediately.