



WINERY & VINEYARDS™

*Scampi-style Shrimp with Pancetta, Fried Sage & Baby Spinach*

*To Accompany Alma Rosa 2007 Pinot Blanc La Encantada Vineyard Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

6-8 large shrimp, per person

Salt & pepper, to taste

Crushed red pepper flakes, to taste

1/2 c pancetta, chopped into small dice

12 leaves fresh sage, per serving

Good quality olive oil

8 cloves garlic, minced (more if scaling-up)

1/3 c dry white wine (use the Pinot Blanc!)

1 bunch baby spinach, in separate leaves

Unsalted butter, to taste

Peel and clean shrimp, leaving tail on. Reserve shrimp shells.

In a large heavy skillet, heat a bit of olive oil and brown the pancetta. When browned, remove with slotted spoon to paper towels to drain.

Add additional oil to skillet (if needed) and fry sage leaves until crispy, then remove and set aside.

Add shrimp shells to skillet and sauté a few minutes. With slotted spoon, remove shells and discard. (This process infuses the oil with even more shrimp flavor and essence, since the oil becomes the base for your sauce.)

Now add additional oil to the skillet if needed.

Toss in the shrimp, garlic, red pepper flakes and season with salt and pepper. Shake the pan a bit to mix everything together. When the shrimp are half-way done (half-pink), add the wine, toss again, and just at the last, add spinach leaves.

Add butter if you like, for texture and consistency.

Serve on plates or in bowls, with fried sage leaves on top. I like to pile the shrimp on al dente-cooked angel hair pasta.

Enjoy with the Alma Rosa 2007 Pinot Blanc “La Encantada”.