

Shrimp Marbella

Yield:

6-8 servings

Ingredients:

24 ounces large Certi-Fresh 41-50 count, peeled and deveined shrimp

- **¾ head of GARLIC, peeled and finely pureed**
- **3 tablespoons dried Oregano**
- **6 tablespoons RED WINE VINEGAR**
- **6 tablespoons OLIVE OIL**
- **¾ cup PRUNES, pitted**
- **6 tablespoons SPANISH GREEN OLIVES, pitted**
- **6 tablespoons CRAPES, with a bit of juice**
- **4 BAY LEAVES**
- **¾ Cup WHITE SURGAR**
- **¾ tablespoons Italian PARSLEY or fresh CILANTRO,**

Finely chopped

- **COARSE SALT and fresh GROUND PEPPER to taste**

Instructions:

- In a large bowl combine shrimp, garlic, prunes, oregano, salt and pepper, vinegar, olive oil, olives, and bay leaves.
- Cover and refrigerate overnight.
- Preheat oven to 350 degrees.
- Arrange single layer of shrimp in a large shallow baking pan(s) and evenly spoon marinade over shrimp.
- Sprinkle shrimp with brown sugar and white wine.
- Bake for about 45 minutes (or until shrimp turn orange outside and opaque white inside) frequently basting with pan juice.
- With a slotted spoon transfer shrimp, olives, and capers to a serving platter.
- Lightly spoon pan juices over shrimp and generously sprinkle with parsley or cilantro.
- Transfer remaining pan juices into a sauce boat.