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SHRIMP SALTIMBOCCA WITH PANCETTA AND SAGE APPETIZER *Serves 4*

- 16 U12 shrimp, peeled, deveined, tails removed*
- 4 tablespoons olive oil*
- 1 shallot, minced*
- 1 clove garlic, minced*
- ¼ pound pancetta, thinly sliced*
- 8 leaves fresh sage*
- ¼ cup dry white wine*
- ½ cup shrimp broth or stock*

¼ cup San Marzano tomatoes, puréed
Salt and pepper, to taste
Grilled country bread for garnish

Using a knife, cut down the back of each shrimp to make two horizontal pieces. Heat a sauté pan over medium heat; add the olive oil, garlic and shallot. Cook until lightly browned. Add the pancetta to the pan and cook until it is crisp, about 3–4 minutes. Add the sage leaves and the shrimp to the pan. Sauté for 1–2 minutes. Deglaze the pan with the white wine and simmer for 30 seconds. Add the shrimp stock and tomato purée and season to taste with salt and pepper. Simmer just until the shrimp are pink and begin to curl. Remove from the heat, top with crumbled grilled country bread and serve immediately.