

# Wining and Dining *the Casa di Vino Way*

## SHRIMP IN ADOBO SAUCE

Yield: 6 servings

3 lg Dried Ancho chilies, stems and seeds removed  
1 Dried Pasilla chili, stem and seeds removed  
1 lg Onion, chopped  
2 Cloves garlic, chopped  
1/2 ts Dried oregano  
1/4 ts Ground cumin  
1/4 c Vegetable oil  
1/4 c Distilled white vinegar  
1 1/2 ts Sugar  
1 1/2 lb LARGE shrimp, shelled and deveined

Cover the chilies with hot water and let them sit for 15 minutes or until softened. Combine chilies and 1/4 to 1/2 cup of the water they were soaking in, onion, garlic, oregano, and cumin in a blender and puree to a smooth paste.

Saute the chili mixture in the oil for 5 minutes, add the vinegar and sugar, and bring to a boil. Reduce heat and simmer until the sauce is very thick, about 5 to 8 minutes.

Add shrimp to sauce and toss to coat, then simmer for 5 to 8 minutes or until the shrimp are done.

Serve with warm tortillas or Spanish rice

The Whole Chili Pepper From the collection of Jim Vorheis

**Suggested Wine Pairing:  
2007 Next Riesling**

Casa di Vino is located in Johnston, Iowa (86<sup>th</sup> Street, adjacent to the Dahl's Grocery Store)