

## RANCH-STYLE SHRIMP

Don't seed the jalapeños if you'd like a spicier dish.

▼ Balance the vibrant tastes in this menu with a fruity California Chardonnay, such as 1991 Vichon or 1991 Beringer.

4 Servings

1 teaspoon anise seeds  
1 teaspoon cumin seeds  
2 tablespoons vegetable oil

4 medium scallions, coarsely chopped  
2 garlic cloves, minced  
 $\frac{1}{4}$  pound plum tomatoes, coarsely chopped  
2 medium jalapeño peppers, seeded and cut crosswise into thin rings  
1 teaspoon oregano  
1 teaspoon freshly ground black pepper  
 $\frac{1}{2}$  teaspoon salt  
1 pound medium shrimp, shelled and deveined  
4 lime wedges, for serving

1. Heat a large,  
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heavy, nonreactive skillet. Add the anise and cumin seeds and toast over moderately high heat, shaking the pan until fragrant, about 1 minute. Transfer to a small bowl.

2. Heat the vegetable oil in the skillet until almost smoking. Add the scallions and garlic and sauté over high heat, stirring, until softened but not browned, about 2 minutes. Add the tomatoes, jalapeños, oregano, toasted anise and cumin seeds, black pepper and salt and cook for 2 more minutes. Stir in the shrimp and sauté, stirring occasionally, until pink, about 2 minutes. Transfer to plates and serve immediately, garnished with lime wedges.