



LAKEWOOD
VINEYARDS

Lakewood's Citrus-Seafood Sizzle
Pair with Lakewood Vineyards Pinot Gris

Combine in a large bowl then set aside:

1 ¼ Lb. Shrimp, shelled & deveined

(crabmeat, tempeh or surimi crab can be substituted)

2 Tbsp. Capers, drained & chopped

Juice of 1 navel orange

1 tsp. Finely grated lemon zest

1 Tbsp. Fresh lemon juice

¼ C. Lakewood Vineyards Pinot Gris

In a large skillet or wok-style pan over medium-high heat
add:

¼ C. extra-virgin olive oil

Once oil is heated add and saute until golden:

1 garlic clove, minced

4 scallions cut into 1/2" lengths

Add to pan & cook until crispy:

2 oil-packed anchovy fillet, minced

Salt & pepper to taste

Add bowl of shrimp & sauce to your pan. Continue to cook
until shrimp has curled & turned pink and sauce is
simmering. Serve over a bed of brown rice and garnish with:
chopped basil
minced chives