Shrimp with Orzo and Zucchini

3 Tablespoons olive oil

1 pound extra large shrimp

3 celery stalks

1 medium bell pepper, chopped

1 yellow onion, chopped

3 bay leaves

salt and pepper

1/4 cup brandy

1 cup orzo

2 zucchini, halved, seeded and thinly sliced

1 plum tomato, chopped

1 teaspoon fennel seeds

1 1/2 teaspoons grated lemon zest

1/2 cup fresh mint, chopped

Heat 1 T. oil in dutch oven.  Add shrimp shells and cook 4 minutes.

Add celery, bell pepper, onion, bay and 1/4 t. salt.   Cook 2-4 minutes.

Add brandy and 4 cups water.  Bring to a boil, reduce heat & simmer 30 minutes.

Pour though a strainer until you extract 3 cups of broth.

Heat 2 T. oil in pan.  Add orzo and stir to coat.

Add zucchini, tomatoes, fennel, 1/2 t. salt and 1/4 t. pepper.  Cook 5 minutes.

Add 1 1/2 cups shrimp broth to pan.  Bring to a simmer and cook until liquid is absorbed.  (about 6 minutes)

Add 1 more cup of broth and keep at a constant simmer until mixture is soupy.  (3-6 minutes)

Season shrimp with salt and pepper and add to pan along with 1/4 c. broth.

Cover and cook 3 minutes.

Remove from heat.  Discard bay leaves and stir in lemon zest.

Spoon into serving bowls and sprinkle with fresh mint.