



GARLIC SHRIMP

SERVINGS 4
PREP TIME 10 min
COOK TIME 10 min

INGREDIENTS

- 1/2 cup extra-virgin olive oil
- 10 large cloves of garlic
- 1 teaspoon red pepper flakes
- 1 pound shrimp (25 count to a pound; deveined, shells left on)
- Juice of 1 lemon
- Optional: 2 to 3 ounces Spanish brandy
- Optional: 1 teaspoon sweet Spanish paprika
- Salt (to taste)
- Fresh ground pepper (to taste)
- 3 teaspoons fresh parsley leaves (chopped)
- 1 fresh baguette

DIRECTIONS

1. Gather the ingredients.
2. In a sauté pan or heavy frying pan, warm the olive oil over medium heat.
3. Add the garlic and red pepper flakes and saute for about 1 minute or until the garlic just begins to brown, being careful not to let it burn.
4. Raise the heat to high and immediately add the shrimp, lemon juice, and optional brandy and paprika. Stir well to coat shrimp, then saute until the shrimp turn pink and start to curl (about 3 minutes).
5. Remove from heat and season to taste with salt and freshly ground black pepper.
6. Transfer shrimp with oil and sauce to a warm plate or serve straight from the pan. Sprinkle with chopped parsley and serve with the fresh bread.

