



CLASSIC SPANISH GARLIC SHRIMP GAMBAS AL AJILLO

SERVES 4
PREP TIME 10 mins.
COOK TIME 10 mins.



INGREDIENTS

- **1/2 cup** extra-virgin olive oil
- **10** large cloves garlic, finely minced
- **1 teaspoon** red pepper flakes
- **1 pound** shrimp (about 25), deveined, shells left on
- **2 tablespoons** lemon juice, from about 1/2 lemon
- **1/4 cup** Spanish brandy, or dry sherry (optional)
- **1 teaspoon** smoked or sweet paprika (optional)
- **Kosher salt**, to taste
- **Freshly ground black pepper**, to taste
- **1 tablespoon** fresh parsley leaves, chopped
- **1 baguette**, sliced, for serving

DIRECTIONS

Step 1: Infuse the Oil

1. Pour the 1/2 cup of extra-virgin olive oil into a cold skillet or traditional earthenware clay pan (cazuela) set over medium heat.
2. Add the 10 large cloves of finely minced garlic and the 1 teaspoon of red pepper flakes directly to the cold oil so they heat up gradually without burning.
3. Cook gently for about 2 to 3 minutes, stirring frequently, until the garlic becomes fragrant and just begins to turn a light golden color.
4. If using the optional 1 teaspoon of smoked or sweet paprika, stir it in quickly during the last 30 seconds of warming the oil.

Step 2: Cook the Shrimp

1. Increase the heat slightly to medium-high. Add the 1 pound of shrimp (shells left on, deveined) into the sizzling garlic-infused oil in an even layer.
2. Season the shrimp directly with Kosher salt and freshly ground black pepper to taste.
3. Sear the shrimp for roughly 2 minutes on the first side until they start to pink up nicely.
4. Flip the shrimp over. If using the optional 1/4 cup of Spanish brandy or dry sherry, pour it into the pan at this stage.
5. Continue cooking for another 1 to 2 minutes until the shrimp are completely opaque, cooked through, and bright pink.

Step 3: Finish & Serve

1. Remove the skillet from the heat immediately to prevent overcooking the shellfish.
2. Drizzle the 2 tablespoons of fresh lemon juice evenly over the sizzling pan and scatter the 1 tablespoon of chopped fresh parsley leaves across the top.
3. Serve immediately while bubbling hot, accompanied by thick slices of the baguette for soaking up the rich garlic and olive oil sauce.

