

Gambas al Ajillo (Garlic Shrimp Tapa)



One of the most common of Spain's "tapas," *gambas al ajillo* is quick, easy and FULL of garlic flavor. Your guests will be asking for the recipe after the first bite and only you will know how simple it was to prepare.

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients:

- 1 lb. shrimp, 25 count to a pound
- 4 large cloves of garlic, finely minced
- 1 tsp. sweet Spanish paprika
- 1 tsp. red pepper flakes
- 2-3 oz of cognac (you may substitute dry sherry instead)
- 1/4 cup virgin olive oil
- 3 tsp. chopped fresh parsley
- 1 lemon for juice
- 1 Baguette

Preparation:

This *gambas al ajillo* recipe makes 4 servings as an appetizer.

The shrimp can be peeled first, before cooking them, if you prefer. In addition, if you like larger shrimp, you may purchase shrimp with fewer count to a pound. However, 25 to a pound is about the right size for this tapa.

In a sauté pan or heavy frying pan, warm the olive oil over medium heat. Add the garlic and red pepper flakes and sauté for about one minute or until they begin to brown. Be careful not to burn the garlic!

Raise the heat to high and add the shrimp, lemon juice, sherry or cognac and paprika. Stir well, then sauté, stirring briskly until the shrimp turn pink and curl – about 3 minutes.

Remove from heat and transfer shrimp with oil and sauce to a warm plate or serve right from the pan. Season to taste with salt and freshly ground black pepper. Sprinkle with parsley.

Serve with fresh bread.

Serves 4 for appetizers. If preparing for a main course, double the recipe!

Source: <http://spanishfood.about.com/od/tapas/r/gambasajillo.htm>