

GARLIC SHRIMP

Last Modified: 03/20/2017

PREP: 15 Min
COOK: 10 Min
STOVETOP

F EASY

CUBAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Large Shrimp (31 / 35 Count)	Raw
12	Cloves	Garlic	Divided
1/2	Cup	Extra Virgin Olive Oil (EVOO)	
1/4	Tsp	Baking Soda	
3/4	Tsp	Kosher Salt	
1 +/-	Pinches	Crushed Red Pepper Flakes	To Taste
1 1/2	Tsp	Sherry Vinegar (Columela Reserva)	
2	Tbsp	Fresh Italian Parsley Leaves	Chopped

PREPARATION

FACTOID	This is kind of a Spanish Shrimp Scampi. I really enjoyed this mildly spicy Shrimp Appetizer (Gambas al Ajillo) at a Cuban Restaurant in Detroit when we all went to see the Ballet Cinderella (Rogers & Hammerstein version) at the Detroit Opera House. Not your traditional Ballet with FANTASTIC music..
NOTE	The Baking Soda creates a slightly crunchy exterior in the Shrimp.
TOOLS	<ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Micro Plane 4) Large Stainless Steel Skillet 5) Fine Wire Strainer
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Rinse, peel & de-vein the Shrimp (Tails on / off), reserve the shells and set them aside. 2) Grate 4 Garlic Cloves and set them aside. 3) Smash 4 Garlic Cloves with the side of a flat knife and set them aside. 4) Thinly slice 4 Garlic Cloves and set them aside. 5) Chop the Parsley Leaves and set them aside.
1	In a medium mixing bowl, stir in the Shrimp, 3 tablespoons of EVOO, Grated Garlic, Baking Soda and Kosher Salt until all are coated evenly and the Salt has dissolved. Set them aside at room temperature until ready to add them in.
2	In a large skillet over medium low heat, add in the remaining EVOO, Shrimp Shells, Smashed Garlic and Red Pepper Flakes. Cook while stirring until the Shells are red and the Garlic is a pale golden brown, about 10 minutes. The Oil should now be intensely aromatic.
3	Pour the mixture into a fine wire strainer over a small mixing bowl and press with the back of a spoon to extract as much of the aromatic Oil as possible. Discard the solids.
4	In the skillet over medium high heat, add in the aromatic Oil and heat until it shimmers. Add in the Sliced Garlic and cook while stirring until the Garlic is a pale golden brown. Add in the Shrimp and cook while tossing and stirring until the Shrimp are cooked through, about 2 minutes. Add in the Sherry Vinegar and Parsley and toss to combine.
SERVE	Arrange the Shrimp evenly in 4 ramekins, Divide the sauce evenly over the top and serve while hot with Crusty Bread on the side.

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