



Garlic Shrimp Appetizer

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

½ -3/4 pound shrimp, shelled and deveined (U-15 count is a good size)

Coarse salt

8 tablespoons olive oil

3 large cloves garlic, peeled and coarsely chopped

1 dried red chili pepper cut into 2 pieces or 1/8 tsp crushed red pepper

½ teaspoon smoked paprika

1 tablespoon parsley, chopped

1 loaf of artisan bread

Equipment for class

Paper towels

Medium bowl

8-inch sauté pan

Directions

1. Dry the shrimp well and sprinkle salt on both sides. Let sit at room temperature of 10 minutes.
2. Heat the oil in a shallow 8-inch pan. Add the garlic and chili pepper, and when the garlic starts to turn golden add the shrimp. Cook over medium-high heat, stirring for about 3-5 minutes, or until the shrimp are just done.
3. Sprinkle with paprika, parsley, and salt. Serve immediately from the pan with some very good artisan bread.