

GAMBAS IN AJILLO

Shrimp in Garlic Sauce

½ pound shrimp, preferably very small, shelled

1 tbsp coarse salt

8 tbsp olive oil

3 large cloves garlic, peeled and very coarsely chopped

1 dried red chili pepper, stem and seeds removed, in two pieces

½ tsp paprika, preferably Spanish style

1 tbsp minced parsley

Dry the shrimp well and sprinkle salt on both sides. Let sit at room temperature for 10 minutes.

Heat the oil in a shallow 8-inch casserole. Add the garlic and chili pepper, and when the garlic starts to turn golden (be careful not to overcook) add the shrimp.

Cook over medium-high heat, stirring, for about 2 minutes, or until the shrimp are just done. Sprinkle in the paprika, parsley, and salt.

Serve immediately right in the cooking dish.

Provide good bread for dunking.