

Shrimp - Garlic-Chile

Servings: 4

Source: Food and Wine Magazine March 2005

Ingredients

- 2 Garlic Cloves, Chopped
- 2 small Red Thai Chiles, Chopped
- 2 tbsp Olive Oil
- ½ lb. Medium Shrimp, Shelled And Deveined
- ¼ cup Flat-Leaf Parsley
- Lemon Wedges, Salt And Pepper

Method

1. In a mortar, pound the garlic and chiles to make a paste. Cover and set aside.
2. In a large skillet, heat 2 tbsp olive oil. Add the shrimp, season with salt and pepper and cook over high heat until the shrimp are almost pink throughout, about 2 minutes. Add the chile-garlic paste and cook, stirring, for 1 minute. Stir in the parsley.

Notes

I used one habenero pepper instead of the Thai peppers. It was dandy but really hot!

It is suggested that this be served over lemon risotto.