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Camarones al Ajillo (Garlic Shrimp)

*Recipe courtesy of **Memories of a Cuban Kitchen***

1/2 cup pure Spanish olive oil

4-6 cloves of garlic, finely chopped

2-1/2 to 3 pounds prawns or extra-large shrimp, shells and heads left on (we de-shelled)

juice of 2 limes

salt to taste

pinch of dried oregano

1/4 cup finely chopped fresh parsley

dash of Tabasco sauce, optional (we added more)

In a large skillet over low heat, heat the oil until it is fragrant, then cook the garlic, stirring, 1 to 2 minutes. Raise the heat to medium, add the shrimp, and cook, stirring, until they turn pink, 5 minutes. (If you prefer extra oil, add it along with the shrimp.) Add the lime juice, salt, oregano and parsley, and stir well. Adjust seasonings to taste and add Tabasco. Transfer to a heated serving platter and serve immediately, accompanied by crunchy bread to soak up the garlic-flavored oil.

Makes 6-8 servings.