

Garlic Shrimp

From Jamie Aymerich

1/3 C olive oil

4 garlic cloves, sliced

1 t red pepper flakes

1 lb. unshelled shrimp (16-20 per lb)

2 t sweet paprika

1/4 C medium dry sherry

1/4 C minced fresh parsley leaves

Fresh lemon juice, to taste

Salt and freshly ground black pepper

In a large heavy skillet, set over moderately high heat, heat the oil until it is hot.

Add the garlic and cook, stirring until it is pale golden.

Add the red pepper flakes and the shrimp and cook the mixture, stirring for 1 minute or until the shrimp are pink and just firm to the touch. Sprinkle the shrimp with the paprika and cook the mixture, stirring for 30 seconds. Add the Sherry, boil the mixture for 30 seconds and sprinkle with parsley. Season the mixture with the lemon juice and salt and pepper. Transfer to a serving bowl.

The shrimp may be made up to 1 day in advance and kept covered lightly and chilled. Serve the shrimp a room temperature.