

Shrimp al Ajillo

- 1 cup olive oil
- 3 tablespoons minced garlic
- 2 pounds medium shrimp, peeled and deveined
- 2 teaspoons hot red pepper flakes
- 1 teaspoon hot sauce
- 1 teaspoon paprika
- 1 handful chopped fresh parsley

Pour olive oil and garlic into a large pot over medium heat. When you can smell the garlic aroma add the pepper flakes and paprika.

Stir in the shrimp and raise the heat to high. Season with salt and pepper. Stir until the shrimp are opaque and firm about 3 to 5 minutes. Taste and adjust seasoning. Add more hot sauce or crushed pepper flakes if needed. Sprinkle with parsley and serve immediately.

Bon Appetit... Buon Appetito... Buen Appetito... Cheers, Pam & Diane, the 2 Stews