

Gambas Al Ajilo

Spanish tapas call for Spanish wines! These gorgeous red shrimps are drenched in a garlicky paprika sauce that is delicious soaked up by a few good slices of baguette. This traditional Spanish tapa is so easy to make and is ready in a matter of minutes. The savory garlic oil, heat from the arbol chiles, and delicate seafood flavor of the shrimp pairs wonderfully with a spicy, dry tempranillo. So, let's do as the Spaniards do and enjoy this wonderful combo.

Ingredients:

1 pound shrimp - cleaned as preferred
One head garlic, (about 16 cloves or 2 ounces), minced
½ cup Spanish olive oil
1 tablespoon sweet paprika
2 tablespoons dry Spanish sherry or sherry vinegar
Zest from one lemon
4-5 tablespoons freshly chopped parsley
Two dried arbol chiles, sliced thin
Salt, to taste
Pepper, to taste
Toasted baguette points for serving

Directions:

In a cast iron skillet, heat oil until warm. Add garlic and cook for about 10 minutes until the garlic is golden brown but not burnt. Add in the sliced arbol chiles and paprika and cook for 15 seconds. Add in the shrimp and cook for 3 minutes. Flip the shrimp and cook for another 3 minutes. Add in sherry and cook until shrimp is cooked through (135 degrees F). Remove from heat and add lemon zest and parsley. Season with salt and pepper.

Serve hot with the baguette points and tempranillo and enjoy!



Pair with tempranillo