

CAMARONES AL AJILLO

"Shrimp in Garlic Sauce"
(Brenda's Kitchen, October 2009)

"A very YUMMY Cuban dish." Serves 6-8.

Ingredients:

- 2 pounds medium shrimp, peeled and deveined, tails on
- 1 cup shrimp, fish, or vegetable stock, plus more as needed
- 4 tablespoons salted butter
- $\frac{3}{4}$ cup olive oil
- 1 small yellow onion, diced
- 15 garlic cloves, minced
- $\frac{1}{2}$ cup dry white wine
- Juice of 1 large lime
- 2 teaspoons salt
- $\frac{1}{2}$ teaspoon white pepper
- 1 teaspoon all-purpose flour
- $\frac{1}{4}$ cup diced parsley



Directions:

- In a heavy pot, heat 2 tablespoons of the butter over medium heat. Once the butter begins to turn golden brown, add half of the shrimp, and quickly sear them (you may have to raise the heat). Transfer the shrimp to a plate, and repeat with the remaining butter and shrimp.
- In the same pot, heat the olive oil over medium heat. Add the onion and garlic, and sauté for 5 to 7 minutes, until both are soft. Add the stock, wine, lime juice, salt, and pepper, and bring to a boil.
- Reduce the heat to low, cover the pot, and cook for 15 to 20 minutes. You may need to add extra stock if the sauce evaporated too quickly, but not more than $\frac{1}{4}$ cup.
- Measure out $\frac{1}{2}$ cup of the hot liquid, and place it in a medium-sized bowl. Add the flour, and whisk until smooth. Add the flour mixture to the pot, and stir until the sauce thickens to the consistency of light syrup. Add the shrimp and the parsley, and stir, incorporating all the ingredients completely.
- Cook for 5 to 7 minutes. Do not overcook the shrimp, or they will be tough. Serve with white or saffron-seasoned yellow rice.

Wine Pairing Recommendation:

Clos LaChance Estate Viognier or Santa Cruz Mountains Chardonnay