

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Gambas al Ajillo (Spanish Garlic Shrimp)

One of Spain's most popular tapas.

BY CHEF MARTY SLAVIN

Ingredients

½ cup extra virgin olive oil
10 large cloves, finely minced
garlic cloves
1 tsp. red pepper flakes
1 lbs. shrimp, peeled and
deveined, tails left on.
Juice of 1 lemon
2-3 oz. of Spanish brandy
1 tsp. sweet paprika
Chopped parsley
1 sliced baguette

Directions

In a heavy sauté pan, warm the olive oil over medium heat. Add the garlic and red pepper flakes, lower the heat for about 1 minute until the garlic just begins to brown. Be careful not to let it burn.

Raise the heat to high and immediately add the shrimp, lemon juice, brandy and paprika. Stir well to coat the shrimp and sauté until the shrimp turns pink and starts to curl; about 3 minutes.

Remove from heat and season to taste with salt and pepper. Transfer shrimp to plate, pour the sauce over and sprinkle with fresh parsley. Serve with sliced baguette.



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