



Garlic Shrimp, Catalan Style

Serves: 6 as an appetizer

Serves: 3 as a main course

Serve with Joseph Phelps Vineyards Sauvignon Blanc

¾ lbs small or medium shrimp, shelled and de-veined
 Kosher or sea salt
5 Tbsp. Extra virgin olive oil
3 Tbsp. Minced garlic
¼ tsp. Red pepper flakes
2 Tbsp. Chopped Italian parsley
2 cups Amontillado sherry

Sprinkle shrimp with salt and let sit for 10 minutes. In a skillet (or flame proof shallow casserole – I used cast iron – it is nice to have something you can take right to the table), heat oil over medium/medium high flame. When oil is hot, add garlic and pepper flakes, stirring for 20-30 seconds so garlic does not burn. Add shrimp and stir until they have turned pink. Add sherry, parsley, and salt to taste; continue cooking until the sherry evaporates and the sauce thickens lightly. Take from stove immediately to table. Have plenty of bread to dip into the sauce.