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Spanish-Style Garlic Shrimp

SERVES 6 AS AN APPETIZER

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You can substitute $\frac{1}{4}$ teaspoon sweet paprika for the dried chile if necessary. If sherry vinegar is unavailable, use 2 teaspoons dry sherry and 1 teaspoon white vinegar. Serve shrimp with crusty bread for dipping in the richly flavored olive oil.

- 1 pound medium-large shrimp (31 to 40 per pound), peeled, deveined, and tails removed**
- 14 garlic cloves, peeled, 2 cloves minced, 12 cloves left whole**
- $\frac{1}{2}$ cup extra-virgin olive oil**
- $\frac{1}{4}$ teaspoon salt**
- 1 bay leaf**
- 1 (2-inch) piece mild dried chile, roughly broken with seeds**
- $1\frac{1}{2}$ teaspoons sherry vinegar**
- 1 tablespoon minced fresh parsley**

1. Toss shrimp with minced garlic, 2 tablespoons oil, and salt in bowl and let marinate at room temperature for at least 30 minutes or up to 1 hour.

2. Meanwhile, using flat side of chef's knife, smash 4 garlic cloves. Heat smashed garlic and remaining 6 tablespoons oil in 12-inch skillet over medium-low heat, stirring occasionally, until garlic is light golden brown, 4 to 7 minutes; let oil cool to room temperature. Using slotted spoon, remove and discard smashed garlic.

3. Thinly slice remaining 8 garlic cloves. Return skillet with cooled oil to low heat and add sliced garlic, bay leaf, and chile. Cook, stirring occasionally, until garlic is tender but not browned, 4 to 7 minutes. (If garlic has not begun to sizzle after 3 minutes, increase heat to medium-low.)

4. Increase heat to medium-low and add shrimp with marinade. Cook, without stirring, until oil starts to bubble gently, about 2 minutes. Using tongs, flip shrimp and continue to cook until almost cooked through, about 2 minutes. Increase heat to high and add vinegar and parsley. Cook, stirring constantly, until shrimp are cooked through and oil is bubbling vigorously, 15 to 20 seconds. Remove and discard bay leaf. Serve immediately.

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