



THE ingles TABLE

Sweet Memories Cooking

Italian Garlic Shrimp

Ingredients:

1 lb. Shrimp (25 count per pound)
½ cup Extra Virgin Olive Oil
5 lg. garlic cloves
pinch of Red Pepper Flakes
¾ tsp. Kosher Salt
¼ tsp. Sugar
Squeeze of Lemon
1/3 cup chopped Italian Parsley
Italian Baguette



Directions:

Rinse the shrimp removing the tails and place them in a bowl. Grate 2 garlic cloves over the shrimp, add the sugar and salt and mix together. Let shrimp rest/marinate for at least 15 minutes.

Next, we want to infuse the rest of the oil with garlic. In a sauté pan, warm the rest of the oil over low-medium heat, thinly slice the remaining cloves of garlic and add to the pan along with a pinch of red pepper flakes. Sauté for 1-2 minutes, careful not to burn the garlic.

Raise the heat to medium-high, add the shrimp, and sauté until pink, about 3 minutes.

Remove from heat, season with salt, squeeze of lemon juice, and top with parsley.

Place the shrimp in the center of a large platter and surround it with cut up baguette (I like to rip the baguette into pieces). Finally, pour the rest of the oil over the entire dish and serve.