

# Tapena

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## Sizzling Garlic Shrimp

*gambas al ajillo*

### Ingredients

- 1¼ pounds small shrimp, peeled and deveined
- Coarse salt (kosher or sea)
- 1 cup fragrant extra-virgin olive oil
- 6 large garlic cloves, finely chopped
- 1/2 small dry red chile, such as *arbol*, crumbled
- 2 to 3 Tbsp minced fresh flat-leaf parsley
- Country bread, for serving

### Directions

Pat the shrimp dry with paper towels, then sprinkle salt over them.

Place the olive oil and garlic in a 10- to 11-inch earthenware *cazuela* and heat over medium-low heat until the oil shimmers and the garlic begins to sizzle gently. Cook until the garlic is very fragrant but not colored, 2 to 3 minutes, reducing the heat if necessary. Add the chile and stir for a few seconds. Add the shrimp and cook, stirring, until they just begin to turn pink, about 3 minutes.

Season with salt to taste, stir in the parsley, and cook for a few seconds longer. Serve the shrimp in the *cazuela* with plenty of French bread alongside. Serves 4 or 5 as a tapa, 2 or 3 as a light main course.

Variations: This dish can be made with large shrimp, in which case I like to cook them in their shells to preserve their texture. You can also prepare mushrooms, clams, or small pieces of chicken the same way.