

GARLIC PRAWNS (Gambas al Ajillo)

You will find this dish on the menu in most tapas bars and restaurants, specially in Andalucia. Although a relatively easy dish to prepare it evokes great passions within these sunny shores and still remains one of the most popular tapas or starter dishes in Spain today.

INGREDIENTS

1 1/2 dl (5 ounces, 1/4 pint) olive oil
4 garlic Cloves, peeled and sliced
1 dried red chilli pepper, seeds removed
24 large, raw prawns, peeled

PREPARATION

Heat oil in large earthenware casserole or individual ramekins over medium heat. Add garlic, chilli pepper and prawn. Sauté, stirring, until prawns are done, about 3 minutes. Sprinkle with salt. Remove casserole from flame and immediately cover with plate. Serve in same dish while still sizzling and uncover at table. Serve with crusty white bread for dunking.

Recipe provided by SpainGuides.com.

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