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CARIBBEAN RECIPES

BY ORLANDO FOLLOWING

SHRIMP IN GARLIC



Page 1: Title Page
Garlic Shrimp: Recipe and Dish Origin
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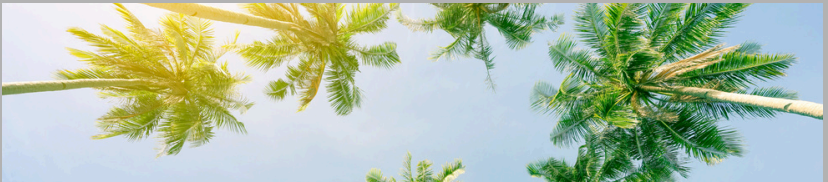


Page 2: Dish Origin

Dish Origin

Garlic Shrimp is a classic dish in Spanish and Latin American cuisine, particularly popular in the Caribbean.

This dish has its roots in Andalusian cuisine, known for its seafood recipes and the use of garlic as a key ingredient. Over time, it was adapted to local ingredients, becoming an iconic dish in tropical and Creole cuisine.



Ingredients (Serves 4)

5 garlic cloves (finely chopped or sliced)

2 tablespoons butter

1 teaspoon fresh lemon juice

Salt and black pepper to taste

Rustic bread for dipping.



Page 4: Step 1 – Prepare the Shrimp

1. Prepare the shrimp:

Rinse the shrimp with cold water and remove the shells, leaving the tail if you prefer.

Remove the dorsal vein with a small knife.

Pat the shrimp dry with a paper towel and season with a little salt and pepper.



Page 5: Step 2 – Cook the Garlic

2. Cook the garlic:

In a large skillet, add olive oil and butter over medium-low heat.

Once the butter has melted, add the chopped or sliced garlic.

Cook slowly until the garlic begins to turn golden and releases its aroma (1-2 minutes).

Avoid burning it to prevent a bitter taste.



Page 6: Step 3 – Add Paprika and Chili

3. Add paprika and chili (optional):

If you want a smoky or spicy touch, add paprika and dried chili before adding the shrimp.



Page 7: Step 4 – Add the Shrimp

4. Add the shrimp:

Increase the heat to medium-high and add the shrimp to the skillet.

Cook for 2-3 minutes per side until they turn pink and are cooked through but still juicy.

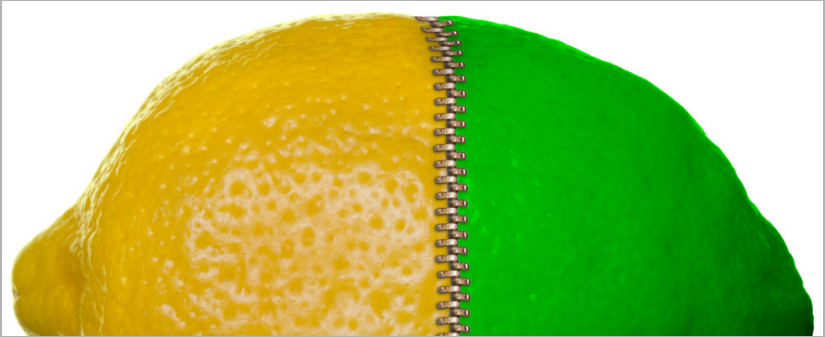


Page 8: Step 5 – Finish the Dish

5. Finish the dish:

Add the fresh lemon juice and stir well.

Sprinkle chopped parsley for freshness and color.



Page 9: Presentation

Presentation

Serve the garlic shrimp in a clay dish or a deep plate.

Pair with crusty bread to enjoy the sauce, white rice, or a fresh salad.



Page 10: Extra Tips

Extra Tips

More sauce: Add 1/4 cup of dry white wine or seafood broth for a richer sauce.

Adjust the fat: You can use only olive oil for a lighter flavor or only butter for more creaminess.



Page 11: Final Message
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