Spanish style shrimp with garlic  
Serves 4  
This typical, classic tapa from Spain also is good as a main course for a light supper. The key is to take care not to overcook the shrimp. Serve with a salad and hunks of good, crusty bread to soak up the garlic infused oil.

5 to 6 cloves garlic (to taste)  
1 1/3 pounds large shrimp, peeled, tails left on  
6 tablespoons olive oil  
1/4 teaspoon salt  
1/8 teaspoon red pepper flakes  
1/4 teaspoon Spanish paprika  
2 tablespoons chopped parsley  
Black pepper, to taste

1. Finely chop 2 of the garlic cloves. Thinly slice the remaining 3 garlic cloves.

2. In a bowl, toss the shrimp with the chopped garlic and 2 tablespoons of the oil. Let marinate 20 minutes.

3. In a large skillet over medium-high heat, heat the remaining 3 tablespoons of the oil. Add the sliced garlic, and stir for 30 to 40 seconds, until the garlic starts to soften turns a light golden brown. Add the shrimp and spread in the pan in one layer. Cook for 1 minute, turn, and cook for another 1 minute, or until opaque in the center. Sprinkle with the pepper, flakes, paprika, parsley, and pepper to taste. Immediately transfer to a serving bowl.

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