

Jumbo Shrimp in Spicy Red Chili Garlic Sauce



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

16 colossal shrimp

1/4c olive oil

1 lime, zested and juiced

1t chili powder

1/4c cilantro, chopped

1T tomato paste

salt and pepper

1T garlic, minced

1 jalapeno pepper, minced

2T red chili garlic paste

Shell and devein shrimp. Rinse and pat dry

Prepare marinade: Mix together all ingredients except olive oil. Whisk in olive oil until starts to emulsify. Marinate shrimp in zip~lock bag for 2 hours and up to 8 hours

Remove shrimp from marinade. Broil, bake or grill until done. Skewer the shrimp if you're grilling so they don't curl up.

Debbie Spangler ~ Certified Personal Chef

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