

# Gambas Pil Pil



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- 8 jumbo shrimp, cleaned
- 2 tablespoon butter, melted
- 1/3 cup olive oil
- 4 teaspoon hot paprika
- 1/4 teaspoon ground cayenne
- 1/4 teaspoon Tabasco or hot sauce
- 3/4 teaspoon sea salt
- 3 cloves garlic, slivered
- Crusty bread for dunking in sauce

In a 2-cup glass measuring cup, stir together all ingredients except shrimp. Place four shrimp in each of two small oven-proof ramekins or dishes, and then spoon half of the sauce over each serving. Arrange the shrimp, and place under pre-heated broiler for 3-4 minutes, or until shrimp is red-pink, and oil is sizzling. Place each ramekin onto a slightly larger dish, and serve at once. Be sure to yell "Hot plate!!!" as you slide it onto the table. Serve with crusty Italian or French bread, and make sure to soak up all that good garlicky-hot oil.

You can substitute 12-16 slightly smaller shrimp for the 8 jumbo shrimp.

Makes 2 servings.