

RIAS BAIXAS ALBARINO WINES

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2009 Recipe Contest Runner-Up

Sizzling Shrimp with Garlic Naan and Dipping Sauces

Recipe Submitted by: Jessie Grearson of Falmouth, Maine



Ingredients:

Cilantro Dipping Sauce:

- 1 3/4 cups lightly packed cilantro leaves
- 1 teaspoon minced jalapeno pepper
- 1 lime, juiced
- 1 teaspoon salt
- 1/2 teaspoon ground cumin

Raita Dipping Sauce:

- 1 cup plain yogurt
- 1/2 teaspoon ground cumin
- Dash salt

Shrimp Mixture:

- 6 tablespoons olive oil, divided
- 3 garlic cloves, crushed
- 1 pound large shrimp, peeled and deveined
- 1 teaspoon minced jalapeno pepper
- 1/2 teaspoon salt
- 2 tablespoons lime juice
- 2 large Tandoori-style Naan, each cut into thirds

Directions:

Prepare Cilantro Dipping Sauce: In food processor or blender, combine cilantro, jalapeno, lime juice, salt and cumin; blend until smooth.

Prepare Raita Dipping Sauce: In small bowl stir yogurt, cumin and salt until well blended.

Prepare Shrimp Mixture: In 12-inch skillet over medium heat, heat 4 tablespoons of oil; add 2 crushed garlic cloves and cook until golden, stirring frequently. Add shrimp, jalapeno and salt. Cook over medium heat until shrimp are opaque, about 3 minutes, stirring frequently. Add lime juice; cook over high heat until mixture boils. Remove mixture to serving bowl. Wipe skillet clean.

In same skillet, over medium heat in remaining 2 tablespoons of oil, cook remaining garlic clove with Naan pieces to heat through, turning over once.

Serve shrimp with Naan, cilantro and Raita dipping sauces. Enjoy with a glass of your favorite Rias Baixas Albarino.

Serves 4..