

WAREHOUSE DISTRICT

NEIGHBORHOOD NOSH SHRIMP IN GARLIC SAUCE

Recipe provided by: Laurie Torres, Owner of
Mallorca Restaurant

INGREDIENTS:

- 1/2lb Shrimp (use the size you like)
- 1 Whole clove of crushed garlic
- 1/4 Clove of cut garlic
- 3T White Wine
- Hot Sauce (to taste)
- 2T Butter
- Salt
- Saffron
- Chopped Parsley

DIRECTIONS:

1. Sautee cut garlic and saffron in olive oil, add crushed garlic.
2. After garlic cooks, add shrimp to the hot oil and garlic. Sautee until shrimp is almost pink.
3. Add butter, ensure that butter and oil are hot, then add white wine (produces a large flame when added!).
4. Add hot sauce to taste. Cook until sauce is thickened around the shrimp.
5. Serve with chopped parsley as garnish.

Quick, easy and delicious!



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