

Sizzling Spanish Garlic Shrimp (Gambas al Ajillo)

Prep: 10m

Cook: 6m

Σ Total: 16m

4 servings



Video ref: Cocina con Carmen

MISE EN PLACE / INGREDIENTS

[9]

- ☐ 1 lb (21/25) Peeled deveined shrimp, patted completely dry
- ☐ 0.5 cup Spanish extra virgin olive oil (Goya Extra Virgin)
- ☐ 8 cloves Garlic cloves, thinly sliced
- ☐ 2 whole Dried Spanish cayenne chiles (guindillas)
- ☐ 2 tbsp Dry Spanish white wine or dry sherry
- ☐ 2 tbsp Fresh parsley, finely chopped
- ☐ 1 tsp Kosher salt or coarse sea salt
- ☐ 1 tbsp Fresh lemon juice
- ☐ 4 slices Crusty baguette slices, for dipping

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Extra Virgin Olive Oil: Goya Extra Virgin Olive Oil
Fruity robust oil essential for dipping. • Oil aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Slice Garlic & Dry Shrimp
Thinly slice garlic. Thoroughly dry shrimp with paper towels.
✓ Checkpoint: Bone-dry shrimp.

5 min
- 2

Infuse Olive Oil
Warm olive oil in clay pot with sliced garlic and chiles over medium heat until garlic begins to dance.
✓ Checkpoint: Straw-blond aromatic garlic.

3 min
- 3

High-Heat Flash Sauté
Turn heat to high, drop in shrimp with kosher salt, and sauté 90 seconds.
✓ Checkpoint: Pink, curled, juicy shrimp.

2 min
- 4

Sherry Splash & Serve
Splash with white wine and fresh lemon juice, scatter parsley, remove from burner, and serve sizzling with crusty bread.
✓ Checkpoint: Furious bubbling cazuela.

1 min

FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) FDA/USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR FINFISH AND SHELLFISH
FDA/USDA Shellfish & Seafood Safety Standard (≥145°F / 63°C): Cook shrimp, squid, and shellfish until they reach an internal temperature of at least 145°F (63°C) and turn opaque.

MASTER DONENESS CHECKPOINT:
Oil furiously sizzling upon arrival at the table, with pale golden garlic slivers and pink curled shrimp.

WHY IT WORKS:
Clay Heat Retention: Terracotta retains intense thermal energy, allowing shrimp to finish gently off the burner without overcooking.

TROUBLESHOOTING:
Burnt bitter garlic: Start garlic in warm oil and gently bring up heat.