



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Shrimp in Romesco Sauce**

**Serves 6 – 8 as an appetizer / 2 – 4 as a main course**

1 1/2 pounds shrimp, cleaned and shelled, tail on or off, your choice  
2 Tbsp olive oil  
sauce  
8 ounces roasted red peppers (mine were from a jar but you can roast them yourself)  
1 clove garlic, peeled  
1/2 cup toasted almonds, unsalted (whole, slivered, or sliced)  
3-4 Tbsp tomato paste, I used the kind from the tube (you can also use tomato puree)  
2-3 Tbsp Sherry vinegar  
1 tsp smoked paprika  
1/2 tsp cayenne pepper (more for more heat)  
1/2 cup extra virgin olive oil (use the good stuff!)  
salt and pepper to taste  
fresh parsley for garnish

Put all the sauce ingredients except the oil in a food processor and pulse to combine. Then, while the machine is running, slowly pour in the oil to make a loose but thick sauce. Taste to adjust any of the flavors. The flavor is enhanced by letting the sauce sit for a few hours or up to a few days ahead, refrigerated. Bring back to room temperature before serving.

Coat the bottom of a skillet lightly with oil and heat until hot. Cook the shrimp on both sides until they have turned opaque and the shells have curled. This will only take a few minutes. Remove from the pan.

Add the sauce to the bottom of the pan and nestle the shrimp into the sauce. Garnish with chopped parsley and serve with some good crusty bread.

***Credit: [theviewfromgreatisland.com](http://theviewfromgreatisland.com)***