



Recipes

CHILI GARLIC SHRIMP

Spicy & delicious, these grilled shrimp are a mouthwatering treat for any seafood lover to enjoy by the fire.

Directions

1. Heat a cast-iron skillet on high heat.
2. Add oil, garlic and chili flakes, stirring occasionally, until the garlic is golden.
3. Add shrimp and salt to taste. Stir until shrimp are completely cooked through.
4. Stir in the parsley and serve immediately with sliced Sourdough Baguette.

Ingredients

- **1/2 cup olive oil**
- **6 cloves garlic, finely chopped**
- **1 heaping tablespoon chili flakes**
- **1 1/2 lbs. shelled, deveined, tail-on shrimp**
- **Salt to taste**
- **2 tablespoons chopped Italian flat leaf parsley**
- **Sourdough Baguette**