

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Holiday Pepper Shrimp

All you Holiday-partying chileheads, listen up! Here's a great party snack, or a fiery entrée for your Christmas feast; it's Jamaican, mon...

*1 cup light olive or vegetable oil
1 or 2 Scotch bonnet or Serrano peppers, seeded and minced
2 tsp minced garlic
2 tsp kosher salt, or to taste
5 lb small shrimp, shells on
2 Tbsp clear vinegar*

Wash the shrimp, but don't remove the shells. (As feasters remove the shells, they will remove some of the heat; trust me, it's safer than way!)

Heat the oil in a heavy, high-sided skillet or Dutch oven over medium-high heat. Combine peppers, garlic and salt in a small bowl, then add to hot skillet all at once. Stir rapidly to avoid scorching and sticking. After about 30 seconds, add the shrimp and cook, stirring often, for 2 minutes. Add the vinegar (be careful, it will splatter a lot) and cook, stirring often, for another minute or two, until the shrimp are opaque. Drain on newspapers or paper towels.

Yield: Six to eight entrée servings; up to eighteen party snack servings

Preparation time: 10 minutes

Cooking time: Less than 10 minutes

