

Shrimp Mozambique, (Camarao Mozambique)

4 servings

40 min 15 min prep

Ingredients:

- 4 tablespoons butter
- 1/4 cup finely chopped onions
- 1/2 cup water
- 8 garlic cloves, finely chopped
- 4 tablespoons finely chopped coriander (or flat leaf parsley)
- 1 teaspoon turmeric
- 1/2 teaspoon saffron, toasted, crushed and soaked in 1 tbsp warm water for 15 minutes
- 1/2 cup red wine or light beer
- 2 Teaspoons fresh lemon juice
- 2 teaspoons kosher salt
- 1/2 teaspoon white pepper
- 2 Teaspoons hot chili sauce (or generous pinch crushed red pepper)
- 1 Lb shrimp, peeled and deveined (26-30 count)

Directions:

1. Melt butter in a 3-quart pot over medium-low heat.
2. Toss in onion and fry until lightly golden.
3. Pour in the water followed by garlic, cilantro, turmeric, and saffron water.
4. Cover and simmer for 3 to 4 minutes, allowing the essence of the spices and herbs to mingle.
5. Pour in the red wine or beer with the lemon juice. Stir.
6. Cover and raise heat to medium-high and bring the sauce to boil.
7. Reduce the heat to medium-low and simmer for 2 minutes.
8. Toss in the shrimp, hot peppers or chili sauce if using and give them a turn in the sauce.
9. Cook for three minutes over medium-low until the shrimp are just curled tender and turned pink.
10. Spoon the shrimp into bowls and serve with plenty of crusty bread to dip in the flavourful sauce. (This can also be served over rice!).