

INGREDIENTS:

- 1 lb shrimp, peeled, deveined, shells reserved
- 5 Thai chili peppers, seeds removed
- 1 red bell pepper, diced
- 1 shallot, minced
- 1 lemon, juiced
- 2 garlic cloves, minced
- 1 bay leaf
- 4 dried tomatoes, halved
- ¼ cup champagne vinegar
- olive oil
- 1 tsp kosher salt, plus more to taste
- 1 tsp freshly ground black pepper

TOTAL TIME: 45 mins
SERVES: 4



Shrimp Peri Peri

- 1 In a small pot, add the shrimp shells and enough water to cover them. Bring to a simmer for 15 minutes.
- 2 In a food processor, purée the peppers, shallot, garlic, tomatoes, and lemon juice together. Slowly add the champagne vinegar. Transfer the pepper sauce to a saucepan.
- 3 Strain the shrimp broth into the saucepan. Add bay leaf, and cook together on medium heat for 20 minutes, stirring occasionally. Taste for seasoning and adjust with salt and pepper as needed. The sauce should have a nice balance of heat, salt, sweetness, and acid and should be moist and creamy. Set aside at room temperature.
- 4 Lightly season about 1 cup of all-purpose flour with salt. Toss the shrimp in the flour to coat evenly.
- 5 Heat a pan over medium heat, add olive oil, and fry the shrimp about 1-2 minutes on each side. Serve with the Peri Peri sauce on the side to dip into.