



COURSE #31: SHRIMP ESCABÈCHE

Recipe courtesy of Chef Isaac Toups of Toups' Meatery



Cook Time: 15-20 minutes

Ingredients

- 8 jumbo shrimp with heads on, peeled and deveined
- 2 oz aged sherry vinegar
- 2 oz extra virgin olive oil
- 4 garlic cloves, minced
- 2 anchovies, minced
- 1 t chili flakes
- 4 cherry tomatoes, split
- 1 finely diced shallot
- 8 oil-cured black olives, pitted and cut in half

Instructions

Add oil, anchovies, and garlic to small saucepan. Bring to low simmer for 5 min, add sherry vinegar, and simmer another 5 min.

Season shrimp with salt and black pepper and place in a small cast-iron pan or baking dish. Shrimp should be snug but not on top of each other. Put the shallot, olives, and tomato over shrimp. Pour sauce over shrimp and bake at 400 degrees for 8-10 minutes until shrimp are cooked. Serve with toasted French bread.