Shrimp Diablo
Recipe

SHRIMP DIABLO

There are many variations on this Mexican recipe. Some have no tomatoes and still others use dried chilies. I've even seen a couple of Americanized versions using white wine. Give me a break. Don't scrimp on the chilies - they are what make the dish.

Ingredients:

- 1 lb white gulf shrimp*
- Serrano peppers to taste (2-3)
- ½ tsp crushed red pepper flakes
- 2 TBSP butter
- 3 tomatoes diced (or 14 ½ oz can of diced tomatoes
- 1 celery rib diced
- 1 small onion, diced
- ½ tsp dry mustard
- 1/3 c orange juice
- 3 cloves minced garlic
- 2 TBSP butter
- 3 tomatoes diced (or 14 ½ oz can of diced tomatoes

Preparation:

Step 1.

Salt the shrimp and leave sit for 15 minutes in the refrigerator. That's a simple trick to firm them up. Sear shrimp in butter, 45 seconds per side and remove.

Step 2.

Sauté onion for five minutes and add celery. Continue sautéing until vegetables are tender. Add minced garlic and ½ tsp salt and sauté briefly, then add tomatoes and the mustard. Simmer for 20 minutes or until sauce starts to thicken. Add shrimp and orange juice, season with salt and pepper and simmer shortly until shrimp are warm.

Step 3.

Shrimp Diablo can be served over fettuccine or white rice. Top with chopped cilantro. Is you are serving with pasta, include a green salad with a dressing made of olive oil, lime juice, honey and oregano. If serving with rice, a Mexican coleslaw is perfect. Wash down with ice cold Dos Equis lager.

* The best place to buy gulf shrimp in the Bay Area is Sun Fat Seafood in the Mission in San Francisco. Ask for Kho and tell him "Randy sent me."

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