



**DORIS & ED'S**

Classic & Contemporary  
Seafood Oasis

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## **SPICY GARLIC SHRIMP**

*Serves 4*

¼ Cup Spanish Extra Virgin Olive Oil  
6 Garlic Cloves, peeled and thinly sliced  
20 Large Shrimp peeled and deveined  
½ Tsp. Pimentón (Spanish Smoked Paprika)  
1 Tsp. Cilantro chopped  
Salt to Taste

1. Heat the olive oil in medium sauté pan over a medium-high flame.
2. Add the garlic and sauté until browned about 2 minutes.
3. Add the shrimp and the smoked paprika cook for 2 minutes.
4. Sprinkle with the cilantro, add salt to taste.

*Preparation Time: 10 Minutes*

*Cook Time: 2-3 Minutes*

### **RECOMMENDED WINE**

*2007 Cloudy Bay Sauvignon Blanc, New Zealand*

*2006 Pride Viognier, California*

**The casual dining place where the fish isn't just fresh. It's wild!**