



Garlic WILD CAUGHT ALABAMA GULF SHRIMP and WHITE BEANS (recipe from Bon Appetit October 2012). Serves 4.

You'll need:

- 6 Tablespoons olive oil, divided
- 3 garlic cloves, minced, divided
- 2 dried chiles de arbol
- 1 bay leaf
- 1 1/4 cups chopped tomato (about 8 ounces)

- Kosher salt, fresh ground pepper
- 1 Tablespoon tomato paste
- 2 15 ounce cans white beans (such as cannellini), rinsed, drained
- 1 cup low-sodium chicken broth
- 1 pound medium WILD CAUGHT GULF SHRIMP, peeled
- 1 teaspoon smoked paprika
- 2 tablespoons chopped flat-leaf parsley

Preheat broiler, heat 2 Tbsp oil in large, heavy, ovenproof skillet over medium heat. Add 1 garlic clove, chiles, and bay leaf and cook stirring constantly, just until fragrant, 1-2 minutes (do not allow garlic to burn).

Add tomato, season with salt and pepper. Cook, stirring and smashing tomato with back of a wooden spoon, until tomato is completely broken down, about 5 minutes.

Add tomato paste and cook, stirring constantly, until paste is deep red and caramelized, 3-4 minutes. Stir in beans and broth, bring to a brisk simmer and cook until juices are slightly reduced and thickened, 3-4 minutes. Season to taste with salt and pepper.

Combine remaining 2 garlic cloves, 2 Tbsp oil, shrimp and paprika in a medium bowl; season with salt and pepper and toss to evenly coat shrimp, scatter shrimp over beans in an even layer.

Broil until shrimp are golden and cooked through, about 3 minutes. Drizzle remaining 2 Tbsp. oil over shrimp and beans; garnish with parsley.

Serve with toasted/grilled bread.

NOTE: Dried chiles de arbol are available at Latin markets, specialty food stores and some supermarkets.

Makes a great soup for the cold days ahead!