

Simplest and Best Shrimp Dish

Excuse the superlatives; this spin on a Spanish tapa is my favorite, and everyone I serve it to loves it. The shrimp juices infuse the oil, and the sum is beyond delicious. It's good with bread, over rice, tossed with pasta, or stuffed into tacos.

Other seafood you can use: similar-sized scallops (or larger, though they'll take longer to cook).

Yield: 4 servings

Time: About 30 minutes

1/3 cup extra virgin olive oil, or more as needed

3 or 4 big cloves garlic, cut into slivers

About 1 1/2 pounds shrimp, 20 to 30 per pound, peeled, rinsed, and dried

Salt and freshly ground black pepper

1 teaspoon ground cumin

1 1/2 teaspoons hot paprika

Chopped fresh parsley leaves for garnish

1. Warm the olive oil in a large, broad ovenproof skillet or heatproof baking pan over low heat. There should be enough olive oil to cover the bottom of the pan; don't skimp. Add the garlic and cook until it turns golden, a few minutes.
2. Raise the heat to medium-high and add the shrimp, some salt and pepper, the cumin, and the paprika. Stir to blend and continue to cook, shaking the pan once or twice and turning the shrimp once or twice, until they are pink all over and the mixture is bubbly, 5 to 10 minutes. Garnish and serve immediately.

- From *How to Cook Everything (Completely Revised 10th Anniversary Edition)*