

Shrimp Tapas

Ingredients:

1lb. raw, peeled and deveined medium shrimp
6 tablespoons unsalted butter
1 garlic clove minced
1 heaping tablespoon chopped (canned) chipotle peppers in adobo sauce
Splash of dry white wine
Cilantro chopped (optional)

Preparation:

Melt butter in an All-Clad French skillet. Add garlic but do not brown. Add shrimp stirring constantly until just firm, about five minutes. Finish with a splash of wine and chopped cilantro.

Sautéed Chorizo with Red Wine

Ingredients:

1 tablespoon olive oil
1 lb. chorizo or kielbasa sliced ¼" thick
1 cup red wine

Preparation:

Heat olive oil in an All-Clad 3 Quart Saucier or 3 Quart Sauté Pan. Add chorizo or kielbasa and sauté until well browned. Deglaze with wine and continue cooking on low until most of the wine has evaporated.

Serve alone or pair with shrimp.