

March Tapas

Seattle Pro Musica & Seattle Cucina

Blistered Shishito Peppers

Serves 2-4

2 tablespoons flavorless oil (vegetable, canola, sunflower, avocado)

3 cups whole shishito peppers or Padrón chiles

Flaky sea salt

1. Heat oil in a large cast-iron skillet or other heavy skillet over medium-high or high heat, depending on the strength of your stovetop. Cook peppers, turning occasionally, until they blister and brown well on all sides. Some black spots are OK!
2. Sprinkle with salt, the flakier the better, and serve immediately.

*Careful: although shishito peppers are pretty mild, roughly 1 out of 10 peppers can be quite hot. Enjoy this fun “risk,” but the dish may not be suited for young children.

Gambas al Ajillo: Shrimp With Garlic

Serves ~4

1 pound medium raw shrimp, shelled and de-veined

Sea salt or kosher salt, as needed

2 tablespoons extra virgin olive oil

6 garlic cloves, peeled and coarsely chopped or thinly sliced

1 bay leaf

1 dried red chile, seeded and crumbled, alternatively, ¼ or ½ teaspoon chili flakes

*optional 1 to 2 tablespoons dry sherry or dry white wine, as desired

Juice of ½ lemon

2 tablespoons minced parsley

1. Sprinkle the shrimp lightly with salt, toss and let sit and marinate for 15 minutes.
2. Heat the oil over medium heat in a heavy nonstick frying pan, and add the garlic, bay leaf and chile. Cook, stirring, until the garlic begins to color, about one minute. Careful not to let garlic burn.
3. Turn the heat up to medium-high, and add the shrimp. Cook, stirring, until the shrimp turn pink and are cooked through, two to three minutes. Careful not to overcook the shrimp.
4. Turn off the heat, and add the parsley, sherry, and lemon juice. Stir and adjust seasoning to taste. Enjoy immediately!