



RECIPES

Fettuccine with Shrimp, Ancho Chiles, and Garlic

3/4 cup olive oil
20 cloves garlic, thinly sliced
2 lbs. shrimp, peeled and deveined
1-1/2 tsp. salt
1 tsp. freshly ground black pepper
3 large ancho chiles, rinsed, stemmed, seeded, and cut into fine strips
1 cup clam juice
3 limes, juiced
1 bunch fresh parsley, chopped
1 16 oz. package fettuccine

In a large skillet cook garlic slices on low heat until tender. Do not brown! Remove from skillet using a slotted spoon and set aside. Turn heat to high. Sprinkle shrimp with salt and pepper and saute' stirring constantly to prevent sticking, until shrimp are slightly undercooked. Remove shrimp from skillet using a slotted spoon and set aside. Reduce heat to medium and add the ancho chiles and saute', stirring frequently until the oil begins to turn orange from the chiles. Add clam juice, shrimp, and reserved garlic and stir well. Add lime juice and parsley. Bring the shrimp mixture to a boil and then remove from heat. Serve immediately over cooked fettuccine.