

Recipe adapted from food.com.



Shrimp Mozambique

4 T butter
2 shallots, diced
1/2 c water
8 cloves garlic, diced
1/4 c cilantro, finely chopped
1 t turmeric
1/2 t saffron, soaked in warm water for 15 minutes
1/2 c red wine
Juice from 1 lemon
Hot sauce to taste
1 lb. shrimp, peeled and deveined
Salt and pepper to taste

Heat a large skillet over medium-low heat. Add the butter and melt. Next toss in the shallots and season with salt. Cook until slightly opaque. Next add the water, garlic, cilantro, turmeric, saffron water and a touch more salt. Simmer for 3 to 4 minutes. Then add the red wine and lemon juice. Stir to incorporate and raise the heat to medium-high and bring the sauce to a rapid boil. Next reduce the heat and simmer for another 2 minutes. Finally, toss in the shrimp, hot sauce and stir together, cooking until the shrimp are heated through and turned pink. Serve the shrimp over basmati rice with several scoops of the sauce.