

Oven Roasted Shrimp with Smoked Paprika & Fire Roasted Tomato Dipping Sauce

Ingredients For The Shrimp

16 oz. 21/25 Shrimp, deveined but with the tails on (about 24 Shrimp)

1/2 Tsp Salt

1/2 Tsp. Black Pepper

Juice of 1 Lemon

2 Cloves Sliced Garlic

1 Pinch Red Pepper Flakes

Directions

- 1) Preheat Oven to 400 Degrees.
- 2) Pat shrimp dry with a paper towel and put in a large bowl. Toss together with Salt, Pepper, Red Pepper Flakes, Lemon Juice and Garlic Cloves. Let sit for about 5 minutes.
- 3) Spread onto a cookie sheet and place in oven on the top rack. After 5 minutes turn the shrimp over and cook for another 4 minutes. The shrimp will be firm and the tail will have turned pink.
- 4) Set aside to cool while making the sauce.

Fire Roasted Tomato Dipping Sauce

Makes about 2 Cups of Sauce

Ingredients

1 Medium Spanish Onion, Coarsely Chopped

2 Tbsp. Olive Oil

1 Tbsp. Tomato Paste

1/2 Tsp Black Pepper

1/4 Cup Sherry or Dry White Wine

1 - 14.5 oz Can Fire Roasted Diced Tomatoes

1 Whole Roasted Pepper from a Jar, chopped

2 Tbsp Sherry Vinegar

3 Cloves of Garlic Coarsely Chopped

1 Tsp. Smoked Paprika

1/2 Tsp Salt

1/8 Tsp. Cayenne

Directions

- 1) In a medium saucepan heat olive oil over medium heat.
- 2) Add Onions and soften for about 3 to 4 minutes, they will be slightly translucent. Add garlic and sauté for 1 minute. Add paprika, tomato paste, cayenne and salt and pepper. Stir together for about 1 minute until fragrant. Add the sherry, canned tomatoes and roasted pepper and bring to a boil. Turn down to a simmer and cover. Simmer for 30 minutes, stirring occasionally.
- 3) Remove from heat and using an immersion blender or a regular counter top blender, puree sauce until smooth. If using a counter top blender, puree in 2 small batches. Stir in the Sherry Vinegar and salt and pepper to taste.
- 4) This sauce is best served warm. It can be made up to a week in advance.