Camarones Enchilados

Description

This was one of Haydee's favorites. In her last years, living in California, when she was asked what she wanted for dinner she would always say, "Enchilado de Camarones".

Summary

Yield: 4
Source: Maria Martinez Ryan
Prep Time: 45 minutes

Ingredients

- 2 lbs large shrimp, peeled and deveined
- 1 cup vinegar
- 2 ozs olive oil
- 1 onion, finely chopped
- 3 cloves garlic, minced
- 1/2 cup white wine
- 1 12 oz. jar, tomato sauce
- 1 4 oz. jar pimientos, finely chopped
- 1 tsp tabasco, or to taste
- 1 pinch red pepper flakes
- 1 tsp salt
- 1 tsp dried oregano
- 2 bay leaves

Instructions

Rinse the shrimp with vinegar by placing the shrimp in a colander and pouring the vinegar over it. Allow the shrimp to drain by setting the colander over another bowl and place the whole set up in the refrigerator.

Add olive oil to a hot pan and sauté the onions and garlic until translucent and fragrant, about 2 minutes.

Add white wine, and allow the mixture to come to a boil for about 1 minute.

Add tomato sauce, chopped pimientos, bay leaves, red pepper flakes, Tabasco, salt and pepper. Stir mixture, allow to come to a boil, cover, reduce temperature to low and allow to simmer slowly for about 25 minutes.

Remove shrimp from the refrigerator, sprinkle with salt, and stir into sauce.

Raise the heat to medium, cover and cook for about 5 minutes.

Serve on a bed of white rice.