

***Camarones Enchilados* (Creole Shrimp)**

Serves 4 to 6

Though always spicy, Cuban food is rarely hot. Despite the name, there is very little “chili” in these shrimp—just a touch of diced habanero to give it some bite and justify its reputation.

2 pounds large shrimp, shelled and deveined
 ¼ cup freshly squeezed lime juice
 1 teaspoon kosher salt
 1 teaspoon freshly ground black pepper
 ¼ cup extra-virgin olive oil
 1 large cubanelle (also known as Italian frying pepper), stemmed, seeded, and chopped
 1 medium red onion, diced
 4 garlic cloves, peeled and minced
 1 cup diced tomatoes, fresh or canned
 ½ cup dry white wine
 ¼ teaspoon saffron threads
 1 dried bay leaf
 ½ to 1 teaspoon fresh habanero pepper, stemmed and minced
 1 cup red pimentos, drained and chopped
 ¼ cup fresh flat-leaf parsley, leaves and tender stems, finely chopped
 ¼ cup fresh cilantro, leaves and tender stems, finely chopped
 Tabasco sauce

Place the shrimp in a large glass bowl. In a small bowl, mix together the lime juice, salt, and black pepper, and pour over the shrimp. Allow the shrimp to marinate, covered, in the refrigerator for up to 2 hours. Drain the shrimp and reserve the marinade.

Heat the oil over medium heat in a deep 12-inch skillet. Add the green pepper, onion, and garlic and sauté until the onion is soft and translucent, about 5 minutes. Add the reserved marinade, tomatoes, wine, saffron, and bay leaf and bring to a simmer. Reduce the heat to low and simmer, covered, for 10 minutes. Add the habanero pepper to taste. Add the shrimp and pimentos and simmer, covered, until the shrimp are fully cooked, about 5 minutes. Remove the skillet from the heat and stir in the parsley and cilantro. Adjust the seasonings and sprinkle with Tabasco sauce to taste.

Recipe and headnote from “The Cuban Table: A Celebration of Food, Flavors, and History” by Ana Sofia Peláez. Copyright © 2014 by Ana Sofia Peláez. Reprinted with permission from St. Martin’s Press.



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