

MaxsChilePepperBlends.Com

Chile peppers just make life better. They sizzle, they brighten, and they enliven everything.

APPETIZER SHIMP* WITH ANCHO AND GUAJILLO CHILE SAUCE

The shrimp* could be a main course for 4 people. Just serve them over rice.
8 appetizer servings

- 2 tablespoons extra-virgin olive oil
- 24 uncooked extra-large shrimp* (about 15 per pound), peeled, deveined
- Coarse kosher salt
- Freshly ground black pepper
- 6 large garlic cloves, peeled, pressed into small bowl
- 2 tablespoons fresh lime juice
- 1 tablespoon Max's Black Gold Ancho Chile Sauce
- 1 tablespoon Max's Black Gold Guajillo Chile Sauce
- 1 tablespoon soy sauce (do not use low-sodium)
- 1 teaspoon finely grated lime peel
- Splash of balsamic vinegar, (optional)
- 2 tablespoons chopped fresh cilantro
- Warm tortillas or thinly sliced baguette

*Kosher fake surmimi can be substituted for the shrimp.

Heat the oil in a heavy large skillet over medium-high heat. Sprinkle the shrimp* with salt and pepper. Add the shrimp* to the skillet in a single layer; sear until just pink, about 1 minute per side. Using a slotted spoon, transfer the shrimp* to a bowl. Add the garlic to skillet; stir 15 seconds. Add the lime juice, ancho chile sauce, guajillo chile sauce, soy sauce, and lime peel; stir to blend. Return shrimp* and any juices from the bowl to the skillet. Reduce heat to medium. Sauté until shrimp* are just cooked through, turning them occasionally with tongs, about 2 minutes longer. Season the shrimp* to taste with salt and pepper. Mix in a splash of vinegar, if desired. With more soya and Max's chile blend

Scrape the shrimp* into a large shallow bowl. Sprinkle with cilantro. Serve with warm tortillas or baguette.

Try all of our exotics blends!

- Bell Pepper Extra Mild Chile Pepper Blend
- Ancho Mild Chile Pepper Blend
- Guajillo Medium Chile Pepper Blend
- Arbol Sesamee Spicy Chile Pepper Blend
- Chipotle Very Spicy Chile Pepper Blend

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