



Garlic Shrimp



JUST MAD ABOUT SAFFRON

The world's most expensive spice is also one of its most storied. Saffron is known to have been cultivated for more than 3,500 years, although there is evidence of it having been in use as early as 50,000 years ago. The dried stigma of the crocus flower, saffron is prized for its aroma and taste, as well as the yellow-orange color it imparts to dishes from Spain to Iran to South Asia.



Saffron



LOLA'S GARLIC SHRIMP



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ANGEL MIRANDA OPENED A SMALL RESTAURANT ON picturesque Esplanade Avenue in 1994. Named for Miranda's mother, Lola's became a perennial favorite for date nights, special occasions and quiet weeknight meals of authentic Spanish food — flavors Miranda picked up in his native Seville that were further seasoned by the Creole cuisine he'd encounter in New Orleans. The flavors of Spain and New Orleans have much in common, not only because the city was once a Spanish city; there is also an abundance of seafood in both places, and you'll see an abundance of it on the menu at Lola's. Miranda passed away in 2011, but Lola's lives on.

INGREDIENTS

- + 10 large shrimp
- + 3 tbsp olive oil
- + 1 tbsp garlic, minced
- + 1 tbsp parsley, minced
- + ½ tsp paprika
- + Tony Chachere Creole Seasoning, to taste
- + 1 cup vegetable stock

METHOD *Serves 2-4 as appetizer*

Sauté shrimp, garlic and parsley in olive oil. Add paprika and Tony Chachere's. Sauté one minute. Add half of vegetable stock. Continue to sauté until shrimp are fully cooked. Keep remaining vegetable stock on hand; use as needed for flavor.