

Shrimp a la Diabla

Serves four

4 guajillo chilies
3 arbol chilies
1 TBS oil
¼ cup finely chopped white onion
2 garlic cloves – minced
1 tsp. dried oregano
¼ tsp. cumin
1 whole clove
½ cup peeled and blended tomatoes (or tomato sauce)
½ cup water
1 pound of large shrimp – peeled and deveined
2 TBS chopped cilantro
1 TBS lime juice
Salt & Pepper

Stem and seed the chilies and cut them into large pieces. Place them in a hot, dry skillet and toast them on both sides.

Place the toasted chilies in a bowl and cover them with water. Weigh them down with a small plate. Soak them for about 30 minutes.

Heat the oil in a skillet and add the onion. Cook it, stirring occasionally, for about five minutes until it is softened and translucent.

Add the garlic and cook for about a minute until fragrant. Add the oregano and mix. Add the cumin and the clove. Mix well. Cook for a couple of minutes until aromatic. Return the soaked chilies to the skillet. Add the tomatoes and water. Mix, cover the skillet, reduce the heat and allow simmering for about 10 minutes.

Turn off the heat and allow the sauce to cool a bit. Blend it until it is smooth and then return it to the skillet through a sieve. Add a maximum of a cup of water to wash out the chilies that stay in the blender. Get rid of all the solids that are left in your sieve.

Start heating the sauce and add the shrimp. Mix it in to the sauce and allow it to cook for about 5 to 6 minutes. Remove the shrimp from the sauce as soon as it turns pink/salmon color. Place it in a serving bowl.

Bring the sauce to a boil and add the cilantro and lime juice. Season the sauce with salt and pepper. Mix well and boil until the sauce reduces and thickens. Turn off the heat and pour the sauce over the shrimp. Serve with lime wedges.