SPOTLIGHT RECIPE

SHRIMP IN A GREEN ALMOND SAUCE

- Heat the oven to 350 F.
- Spread the almonds on a baking sheet and toast them until golden and fragrant, about 10 minutes. Cool and set aside 1/4 cup for garnish.
- In a 4-quart pot, heat 1 1/2 tablespoons of the oil over medium heat. Add the onion, garlic and chiles. Cook, stirring until tender but not browned, about 3 minutes. Use a slotted spoon to put the veggies in a blender. Set the pot aside.
- Add the almonds, tomatillos, radish leaves, 1/2 cup of cilantro and all of the parsley to the blender. Add 1 cup of the broth and blend to a smooth puree. A drop of sauce between your fingers shouldn't feel gritty.
- Heat 1 tablespoon of the oil in the pot over medium-high heat. When hot enough to make a drop of puree sizzle, add it all at once. Stir as the mixture darkens and thickens, about 10 minutes. Stir in the remaining 2 cups of broth, reduce the heat to medium-low and simmer for 20 minutes.
- Return to the blender in small batches for a velvety texture, and then return to the pan and season to taste.

Ingredients

Servings: 4

- 1 cup blanched almonds
- 1/4 cup olive oil
- 1/2 small white onion, sliced
- 1 garlic clove, peeled, halved
- Fresh hot green chiles to taste (2 serranos or 1 jalapeno), stemmed, rough chopped
- 5 to 6 medium tomatillos, husked, rinsed, roughly chopped
- 8 radish leaves
- 3/4 cup fresh cilantro, loosely packed, chopped
- 1/2 cup fresh, flat Italian parsley leaves, loosely
- 3 cups fish or chicken broth
- Salt
- 2 pounds medium-large shrimp (peeled, and deveined, leaving last joint and tail intact

- One by one, devein the shrimp. Sprinkle the shrimp generously with salt; coat evenly. In a large skillet, heat 1 1/2 tablespoons of the oil over medium-high heat.
- When hot, lay in 1/2 of the shrimp. When they have curled, turn them over and cook for another 1 1/2 minutes; then add 1/2 of the remaining 1/4 cup of cilantro and stir-fry the shrimp. Avoid overcooking the shrimp.
- Garnish with the remaining almonds.

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