Shrimp, Mark's Way

**TOTAL TIME**

30 minutes

**INGREDIENTS**

* 1/2 cup olive oil
* 2 tablespoons slivered garlic
* 1 tablespoon pimentón or paprika
* 1 tablespoon cumin
* 3 to 4 pounds shrimp, in the 20-to-30-per-pound range, peeled or not
* Kosher salt and pepper
* Chopped parsley
* Lemon wedges

**PREPARATION**

1. Put the oil in a large skillet over medium heat and add the garlic. Cook carefully, lowering the heat as necessary, until the garlic is just colored; add the spices and stir.

2. Raise the heat to medium and add the shrimp; sprinkle with salt and pepper and cook gently, turning once or twice, until nicely coated with the spices and oil and cooked through, about 10 minutes.

3. Serve the shrimp with the pan juices, garnishing with the parsley and lemon wedges.

**YIELD**

8 servings