**SHRIMP A LA VERACRUZANA**

Serves 4

Served throughout Mexico, this dish nods to the Mediterranean side of the Mexican Kitchen, “Most likely a Spanish person brought this recipe to Veracruz, where there is a lot of fish,” Ms. Camara offered. Variations abound, “Some people use bell pepper, but I don’t think you need it, “she said. I do like cooking the shrimp with the skins on, or pounding some of the skins into a paste and stirring it in. The skins add incredible flavor. ”In the end, flavor always trumps orthodoxy: “Above all else, it has to taste great.”

**INGREDIENTS:**

1. 3 Tbs. olive oil
2. 2 cups diced yellow onions
3. 2 cloves garlic, minced
4. 3 jalapenos, halved lengthwise
5. 23w cups diced tomatoes
6. 2 Tbs. capers, roughly chopped
7. ¼ cup roughly chopped green olives
8. 2 bay leaves
9. 1 Tsp. dry oregano
10. ¾ pound medium shrimp, skins and heads on, or peeled, if you ;refer (16-20’s)
11. Salt
12. Cilantro leaves (optional)

**DIRECTIONS:**

Heat olive oil in a large sauté pan over medium heat. Once hot, sauté onions, garlic and jalapenos until onions are translucent but not coloring, about 7 minutes. Stir in tomatoes, capers, olives, bay leaves, and oregano. Simmer until tomatoes reduce by half, 15-20 minutes. Sauce should streak pan’s bottom. If sauté looks dry, add a few splashes of water to stretch sauce.

Add shrimp and cook until it just curls and turns opaque, 2-4 minutes. Taste and add more if needed. Garnish with cilantro leaves, if you like. Serve with cooked white rice and black beans.